

## *Appetizer*

### **Fall Salad**

Farm fresh served with endive leaves, pear, grapes, walnuts, Pecorino cheese and a cider dressing.

*Fifteen*

### **Wild Mushroom Soup**

Pumpkin seeds, green scallion, white truffle oil.

*Fifteen*

### **Peekytoe Crab Napoleon**

Tomato confit, fine herbs, curry scent and cucumber salad.

*Eighteen*

### **Seared Foie Gras**

Served with a duo of apple puree, sourdough croutons, Micro-greens and a meat jus.

*Twenty-Four*

## *Entrée*

### **Maine Lobster**

Accompanied by butternut squash puree, root vegetables and a saffron emulsion.

*Appetizer Twenty-Six or Main-Course Forty-Five*

### **Roasted Duck**

Duck Breast served with turnip puree, a medley of rainbow potatoes and black Mission figs.

*Thirty-Six*

### **Duo of Beef**

A duo of seared Wagyu sirloin and Guinness-braised short ribs with celery root puree, local farm fall vegetables and jus de braisage.

*Fourty-Eight*

### **Halibut**

Accompanied by crushed cauliflower, broccoli, royal trumpet mushrooms and a Syrah sauce.

*Thirty-Four*

### **Venison Loin**

Slowly cooked and served with red cabbage, pearl onions, sautéed spaetzle and sauce poivrade.

*Forty-Nine*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical condition