



*3-Course Prix-Fixe
\$65 Per Person*

TO START

Caesar Salad

herb dressing, focaccia croutons, parmesan

Burrata

peach compote, grilled sourdough

Honey Nut Squash Soup

chili oil, pumpkin seeds

ENTRÉE

Wood-Fired Heritage Turkey

sausage-chestnut stuffing, mashed potatoes,
giblet gravy, cranberry mostarda

Verlasso Salmon

fregola, olives, orange, cauliflower, almonds

Durok Pork Chop

apple butter, roasted apples,
delicata squash, aged balsamic

SIDES FOR THE TABLE

Roasted Brussels Sprouts

Baked Polenta

Grilled Broccoli

DESSERT

Pumpkin Pie, whipped cream

Hazelnut Pecan Bourbon Tart, butter pecan ice cream

Apple Crumble Pie, vanilla gelato

