



FALL FEATURES

SMALL PLATES

- FALL VEGETABLE BRUSCHETTA** 13
roasted butternut squash, fig compote,
goat cheese mousse, crispy prosciutto, baby arugula, basil,
balsamic glaze, Grand Rustico
- ROASTED CAULIFLOWER** 10
pumpkin seed romesco, charred lemon emulsion,
spiced pepitas, kalamata olives

SALADS

- BABY SPINACH** 9
granny smith apples, applewood bacon, red onion,
goat cheese, candied walnuts, apple vinaigrette

ENTRÉES

- PUMPKIN RAVIOLI** 22
brown butter sauce, fried sage, toasted bread crumbs,
parmesan
- FILET MEDALLIONS*** 26
Cedar River Farms, sautéed haricots verts and mushrooms,
blistered tomatoes, garlic butter, red wine jus
- BRAISED SHORT RIB** 27
celery root purée, mushroom and carrot ragout,
crispy onions, red wine jus
- PAN ROASTED HALIBUT** 27
lemon beurre blanc, fall vegetable ratatouille,
risotto, garlic butter, blistered tomatoes, parmesan

DESSERTS

- APPLE CAKE** 10
buttercake, apple compote, vanilla ice cream,
almond granola
- PUMPKIN CHEESECAKE** 10
whipped cream, caramel sauce, candied walnuts