PRIX FIXE MENU
$49/PP

**APPETIZER**
select one

**SEASONAL SQUASH SOUP**
candied pumpkin seeds
(contains nuts)

**HARVEST SALAD**
tri-colored quinoa, baby kale, roasted sweet potatoes,
dried cranberries, toasted pine nuts, citrus vinaigrette

**ENTRÉE**
select one

**COQ AU VIN**
Griggstown Farm roasted chicken, pommes puree, pearl onion,
applewood smoked bacon, burgundy reduction

**BRAISED SHORT RIB**
tumbleweed cheddar polenta, lollipop kale sprouts, bordelaise

**SEARED BARRAMUNDI**
charred broccolini, rutabaga, smoked celery root puree, rosemary butter

**MASALA ROASTED CAULIFLOWER**
tri-colored quinoa, carrot coconut puree, crispy chickpeas, pomegranate
(vegan)

**DESSERT**
select one

**SEASONAL CRÈME BRULEE**
macerated strawberries

**PUMPKIN BREAD PUDDING**
vanilla ice cream, vanilla anglaise

**SEASONAL SORBET**
(vegan)

*SALES TAX & GRATUITY NOT INCLUDED

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry,
seafood or shellfish may increase your chances of foodborne illness.