

NIGHT FORMS

PRIX FIXE MENU
\$60/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 BRULÉE

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.