

# Seasonal Prix-Fixe

\$45 per guest

Available from 5-6pm

ENHANCE YOUR EXPERIENCE WITH OUR SUGGESTED WINE PAIRINGS \$20

## FIRST COURSE

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### date & walnut bruschetta

roasted dates, walnuts, pea tendrils, goat cheese, crispy prosciutto, balsamic reduction

### east coast oysters

fig mignonette, shaved fennel

### harvest salad

golden beets, roasted pepitas, tri-color carrots, quinoa, arugula, kale, pomegranate vinaigrette

### sweet potato soup

sweet potato blended with cream, garlic crème fraiche, fried sage

#### SUGGESTED WINE PAIRING

Priest Ranch Grenache Blanc | Napa Valley, CA

## SECOND COURSE

### filet mignon

pearl onions & mushrooms braised in port wine, tomato and veal demi-glace, garlic mashed potatoes, steamed asparagus

*\*Upgrade to 8oz filet for \$10*

### caramelized scallops

maple bourbon butter, molasses beurre blanc, candied pancetta, sweet mashed potatoes, haricot verts

### grilled pork chop

red flint polenta with mascarpone, roasted tri-color carrots, cherry gastrique

#### SUGGESTED WINE PAIRING

Ferrari-Carano "Siena" Red Wine Blend | Napa Valley, CA

## THIRD COURSE

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### pumpkin amaretto gelato

topped with salted thyme crumble

### maple creme brulee

creamy custard with maple syrup and hint of cinnamon spice with a salted maple honeycomb candy

### apple crisp

spiced apples, crumble topping, pecan tuile, tahitian vanilla gelato

#### SUGGESTED WINE PAIRING

La Gioiosa Moscato | Italy