

Three Courses \$45

appetizer

FRENCH ONION SOUP

Gruyère cheese, crouton

ROASTED BABY BEETS

whipped goat cheese, caramelized plum, sorrel, toasted hazelnut vinaigrette

CAESAR SALAD

Lolla Rosa lettuce, white anchovy, quail egg, crouton, Parmigiano-Reggiano

mussel pots

VIN BLANC

garlic, crème fraîche

PROVENÇAL

jumbo shrimp, tomato, spinach, caper, olives, basil

THAI CURRY

rice vermicelli, coconut, lemongrass, Fresno chili, spinach, basil

entrees

AUTUMN RISOTTO

butternut squash, pepita seeds, shimeji mushroom, Parmigiano- Reggiano

ROASTED CHICKEN

rosemary & garlic gnocchi, charred broccoli, butternut squash, chicken jus

PAN-ROASTED SALMON*

cauliflower purée, sautéed spinach, roasted Cippolini onions

ORECCHIETTE

smoked lamb sausage, broccoli rabe, tomatoes, chili, mint, Parmigiano-Reggiano

HANGER STEAK FRITES

arugula salad, persillade, Béarnaise

dessert

PECAN PRALINE BREAD PUDDING

pumpkin buttermilk ice cream, toffee sauce, Bourbon pecan crumble

CREAM PUFF D'AUTOMNE

whipped olive oil Chantilly cream, Concord grape sorbet, pear

BITTERSWEET CHOCOLATE TORTE

Gianduja mousse, roasted fig ice cream, wildflower honey



