



LUNCH \$25

FIRST COURSE

SMOKED CUCURBITA SOUP

Toasted Squash Seeds, Olive Oil

FRENCH ONION SOUP

Gruyère Cheese, Crouton, Crispy Onion

ROASTED SQUASH SALAD

Spinach, Candied Pecan, Honey-Apple Vinaigrette

ENTREE

1/2 MUSSEL POT

White Wine; Mushroom & Bacon; Thai Curry; Mediterranean; or Bolognese

GRILLED ATLANTIC SALMON

Cherry Tomatoes, Green Onion, Trumpet Mushrooms, Cauliflower Purée, Vierge Sauce

LINGUINI BOLOGNESE

Heritage Pork, Beef and Veal, Herbs, San Marzano Tomatoes, Rocca Cheese

BEET AND TURNIP GRATIN

Gruyère Cheese, Mornay

DESSERT (choice of)

Pistachio Crème Brûlée; Pumpkin Cheesecake; Hazelnut Mousse; or Blueberry Pavlova