

seated
DINNER

FIRST COURSE

select one

Winter Caesar (Vegetarian)

Little Gem & Baby Kale, Garlic Sourdough Crisp, Roasted Parsnip & Butternut Squash, Pickled Red Onion, Grated Parmesan, Lemon Dressing, Smoked Salt

Harvest Salad (Vegan, GF)

Red Wine Pomegranate Poached Pear, Tri Color Carrot Ribbons, Riced Purple Cauliflower, Golden Beet, Maple Roasted Yams, Arugula & Frisee, Caramelized Shallot Vinaigrette, Crispy Leeks

Burrata (Vegetarian, GF)

Confit Baby Golden Beet & Candy Cane Red Beets, Cello Radish, Cucumber Rolls, Orange Segments, Citrus Gremolata, Blood Orange Vinaigrette, Frisee Mache & Red Cabbage Mix, Micro Blue Florets, Pink Peppercorns, Maldon Salt, Parmesan Crisp

Roasted Delicata Squash (GF, Vegan)

Cucumber Ribbons, Crisp Radish, Pomegranate Jewels, Frisse & Arugula, Fried Sage, Pumpkin Seed Pesto, Brown Butter Vinaigrette, Crispy Wild Rice

Apples to Apples (GF, Vegetarian)

Roasted & Fresh NY State Apples, Whipped & Bruleed Brie, Red Endive Spears, Mache, Red Quinoa, Spicy Pepitas, Dijon Mustard Vinaigrette, Dill Fronds, Mustard Seed Caviar

First Course Served With Artisanal Breads & Sweet Butter



SECOND COURSE

meat

Rosemary Mustard Crusted Filet (GF, Contains Dairy)

Wild Mushroom & Leek Fricassee, Truffled Potato Puffs, Charred Tomato on Vine, Black Garlic Demi, Crispy Onion Rings, Pickled Mustard Seed, Chive Oil, Micro Marigold

Braised Short Rib (GF, Contains Dairy)

Celery Root & Yukon Puree, Roasted Baby Carrots & Brussel Sprouts, Pickled Shallots, Red Wine Demi, Micro Chives

poultry

Winter Brined Roasted Chicken (GF, Contains Dairy)

Cauliflower & Butternut Puree, Charred Cauliflower Florets, Fresh Apple, Cider Demi, Fried Baby Kale, Micro Blue Florets

Citrus Herbed Airline Chicken (GF, Contains Dairy)

Cranberry Apricot & Cornbread Stuffed, Maple Yam Mashed, Charred Green Beans, Crisp Chili Oil, Shallot Beurre Blanc



SECOND COURSE

seafood

Red Beet Salmon (GF, Contains Dairy)

Sauteed Rainbow Swiss Chard, Red Beet Risotto, Crumbled Goat, Orange Ginger Beurre Blanc, Crispy Leeks, Pickled Chard Stems, Basil Oil

Potato Crusted Bass (GF, Contains Dairy)

Parsnip & Leek Puree, Charred Broccolini Spears, Saffron Beurre Blanc, Caviar, Chive Oil, Micro Amaranth

vegan

Vegan Paella (GF, Vegan)

Saffron Rice Cake, Calabrian Romesco, Seared Tofu, Pea Corn Shitake & Pepper Medley, Pickled Red Onions, Parsley Oil, Fried Parsley

Stuffed Delicata Squash (GF, Vegan)

Wild Rice, Cranberries, Smoked Pepitas, Micro Chives, Apple Cider Gastrique, Pumpkin Seed Gremolata

Marinated Celeriac Steak (GF, Vegan)

White Bean Puree, Sauteed Baby Kale, Roasted Maitake Mushroom, Black Garlic Jus, Crispy Leeks, Green Oil



THIRD COURSE

dessert

Salted Caramel & Winter Apple (V)

Salted caramel mascarpone mousse, spiced apple compote, gingerbread crumble, microgreens, edible flower

Pavlova (V)

Blood orange & cranberry curd, meringue, pomegranate, orange segments, blackberries, raspberries, blueberries, strawberries

Grand Cru Chocolate (V)

Dark chocolate mousse, raspberry coulis, vanilla mascarpone cream, chocolate sponge, cacao nibs, hazelnut praline, dark sponge ganache

Basque Cheesecake (GF, Nuts)

Basque cheesecake, gingerbread crumb, orange & cranberry compote, raspberry coulis, raspberry jelly, orange zest

Speculoos Tiramisu (V)

Tiramisu, coffee jelly, speculoos spread, vanilla sponge, gingerbread crumble, cocoa powder

