



October 1

First Course

Chicken Liver Mousse

blackberry mustarda, pickled mustard seed, black truffle honey

Second Course

Apple Salad

granny smith apple, roasted red peppers, focaccia croutons, caramelized shallots, cider vinaigrette

Third Course

Braised Lamb Shank

garlic & herb spaetzle, butternut squash, braised red cabbage

or

Sirloin Filet

garlic & herb spaetzle, butternut squash, braised red cabbage

Fourth Course

Poached Seckle Pear

red wine ice cream, vanilla bean paste, oatmeal cookies



October 8 & 15

First Course

Seckle Pear

smoked blue cheese, red wine reduction, herbs

Second Course

Apple Salad

granny smith apple, roasted red peppers, focaccia croutons, caramelized shallots, cider vinaigrette

Third Course

Beef & Bison

parsnip puree, braised red cabbage, sea beans

or

Prosciutto Wrapped Monk Fish

parsnip puree, braised red cabbage, sea beans

Fourth Course

Sweet Potato Pie

brandied pecans, sea salt caramel, nutmeg meringue



October 22 & 29

First Course

Bacon Wrapped Dates

goat cheese, soy & cider reduction

Second Course

Pear Salad

hazelnuts, brie spread, quinoa croutons

Third Course

Porter Braised Pot Roast

roasted garlic mashed potatoes, root vegetable medley, porter gravy

or

Turkey Croquette

roasted garlic mashed potatoes, root vegetable medley, porter gravy

Fourth Course

Cranberry Orange Clafouti

candied orange peel, cranberry orange chutney, toasted coconut