

FALL MENU PREVIEW EVENT



three courses 50 per person | not including tax & gratuity

course one: choice of

feta & wild mushroom duxelle – house-made feta | white wine | maitake | cremini | shitake | crostini *(available gluten free)*

roasted beet tower – herbed chevre | tomato concasse | sprouts | chive oil *(gluten free)*

asian salad – napa | scallion | bean sprouts | cucumber | bell pepper | carrot | daikon | miso marinated tofu | crispy wonton | sesame | cashews | asian sesame vinaigrette *(available gluten free)*

course two: choice of

portobello wellington – roasted garlic truffle mashed potatoes | seasonal vegetables

chicken carbonara – linguine | roasted garlic cream sauce | shallot | mushroom | spinach | scallion | parmesan | Beyond Meat chicken *(available gluten free)*

risotto – chef's seasonal feature *(gluten free)*

course three: choice of

elderberry mousse *(gluten free)*

chocolate cheesecake tart *(gluten free)*

we use organic and locally sourced ingredients as often as possible
please identify food allergies to your server
all cheese products are nut- or seed-based