



APPETIZERS

PUMPKIN SOUP

creamless purée, apples, chestnuts, chives

SMOKED SALMON

roulade, shaved fennel, chopped egg, capers, pomegranate vinaigrette

CRAB CAKES

Maryland jumbo lump, shaved carrots, lemon rémoulade

OCTOPUS

grilled, potatoes, preserved lemon, niçoise olives, olive oil

WILD MUSHROOMS

strudel, Jerusalem artichokes, fennel salad, apple cider reduction

AUTUMN SALAD

baby lettuces, pecans, dried cranberries, butternut squash

ENTREES

TURKEY

roasted, two ways, traditional accompaniments

WILD SALMON

seared, garden spinach, broccoli raab, shrimp ravioli, capers, dark soy emulsion

SWORDFISH

seared, spaghetti squash, baby Brussels sprouts, zucchini, mushroom emulsion

SEA BASS

seared, lobster-tomato risotto, melted leeks, lemongrass, ginger

BEEF

filet mignon, au poivre, potato pancake, roasted vegetables, horseradish steak sauce

VENISON

medallions, local apples, crispy bacon, cipollini onions, baby turnips

DESSERTS

CRÈME BRULÉE

Tahitian vanilla, almond-dried cherry biscotti

COBBLER

Melick Farm apples, pears, roasted pecans, orange scented brown sugar, vanilla ice cream

PUMPKIN TART

maple-scented, cranberry compote, brandy pecan ice cream

WARM CHOCOLATE TART

flourless, pecan crust, praline, vanilla ice cream

TOFFEE CAKE

ginger scented, caramel ice cream, rum-caramel sauce

Fresh brewed American coffee or tea

\$69 per adult, \$35 per child 10 and under (does not include gratuity or sales tax)