

fish

public

Fall Harvest Dinner
Thursday, November 13, 2014
hors d'oeuvres + 3 course family style dinner
\$125 per person | includes tax + gratuity

Hors d'Oeuvres

CREAMY KALE SOUP

cinnamon crème fraîche + crispy kale

CHILI ROASTED DELICATA SQUASH CROSTINO

ricotta salata + cranberry hazelnut mostardo

LOBSTER SPIADINI

calabrian chili + leek + tarragon

Course 1

BEET + GREEN APPLE

spiced yogurt + pistachio + frisée + balsamic reduction

Course 2

SPECK WRAPPED ROAST PORK LOIN

mustard sugo

WHOLE ROASTED BRANZINO

radish + meyer lemon + leek vinaigrette

BUTTERNUT SQUASH + FINGERLING POTATO

rosemary e.v.o.o.

ROASTED NANTES CARROTS

treviso + herb goat cheese

COLLARD GREENS

bacon + leek

Course 3

CHOCOLATE ALMOND TORTE

graham cracker + satsuma mandarin + white chocolate ganache

