

Appetizer

Butternut Squash Bisque  
*Local Squash Puréed with Cinnamon Maple Cream*

Roasted Beet and Blood Orange Salad  
*Frisée, Blood Oranges, Roasted Beets, Meyer Lemon Vinaigrette*

Entrée

Roasted Cornish Game Hen  
*Wild Rice and Chorizo Stuffing, Oyster mushrooms,  
Swiss Chard, Natural Jus*

Grilled Lamb  
*Sardinian Couscous, Gremolata, Roasted Fennel and Celery Root,  
Smoked Tomato Cream*

Pan Seared Sea Scallops  
*Tuscan Style Soft Polenta, Celery Root, Roasted Red Peppers,  
Candy Cane Beets, Arugula Salad, Blood Orange Beurre Blanc*

Vegetable Wellington  
*Roasted Vegetables and Spinach Wrapped and Baked in Flaky Phyllo Dough with  
Caraway and Sundried Tomato Sauce*

Dessert

Sweet Potato Bread Pudding  
*Crème Anglaise, Dulce de Leche Ice Cream, Spun Sugar*

Apple Cake  
*Roasted Apple and Cinnamon, Crumb Topping, Vanilla Ice Cream*