

Salads

Kale Salad

baby kale mix, cauliflower, bell pepper, carrots, poached golden raisins, Pecorino Romano, black garlic sherry vinaigrette

Grilled Grape Salad

romaine, arugula, grilled grapes, Bermuda onion, toasted pistachios, white balsamic reduction, Great Hill blue cheese vinaigrette

Warm Goat Cheese Salad

mixed greens, hazelnut crusted goat cheese, wine poached onions, apricot-jalapeno vinaigrette

Entrees

Buttermilk Fried Chicken Breast

Yukon gold mashed potatoes, sautéed spinach, shallot-black pepper gravy

Mushroom Bolognese

fresh tagliatelle with stewed mixed mushroom Bolognese sauce and shaved Pecorino

Pork Chop

herb braised pork chop, brown butter sweet potato mash, broccoli rabe, braising reduction, sage-pumpkin seed gremolata

Scottish Salmon

pan roasted salmon, hazelnut dukkah crusted, sautéed winter greens, pumpkin cous cous, hazelnut oil, Turkish Labneh

Desserts

Chocolate cake with caramel icing and a salted toffee popcorn

Mocha creme brulee with a s'more biscotti

Shortbread crusted vanilla cream tart with a Bing cherry sauce

Coconut angel food cake with a rum creme anglaise and caramelized pineapple