



Restaurant Week Menu
Tuesday November 4th- Saturday November 8th
3 Courses for \$35; Dine-In Only

1st Course

- Homemade soup of the day (g/f)
- Pork belly, cauliflower puree, maple bourbon glaze (g/f)
- House salad with our basil Dijon vinaigrette (vegan, g/f)
 - Roasted honeynut squash, goat cheese fondue, candied pecans, drizzled with maple syrup (g/f)

2nd Course

- Airline chicken breast with grilled pumpkin polenta, cauliflower puree, finished with a sage infused brown butter (g/f)
- Pan seared mahi-mahi served over a pomegranate and butternut squash risotto, grilled asparagus, and a butternut squash puree (g/f)
- Roasted vegetable filled ravioli in a butternut squash sauce. Topped with cranberries and pistachios (vegan)
- Speck wrapped pork tenderloin with asparagus, served over garlic mashed potatoes and finished with an apple gastrique (g/f)

3rd Course

- Pumpkin Lava Cake with Cream Cheese Filling
- Flourless Chocolate Truffle Cake with Caramel Sauce (g/f)
- NY Style Cheesecake with Mixed Berry Compote (vegan)

From the Bar...

Pumpkin Pie Martini

Tito's Vodka, RumChata, Pumpkin Puree, Cinnamon 15

Saratoga Sipper

Bulleit Bourbon, Honey Syrup, Grapefruit Juice, Rosemary 15

Ginger Pear Martini

Grey Goose Pear Vodka, Ginger Liqueur, Lemon 16