

## Fall Harvest Menu

Friday November 16, 2018 6pm

\$55 per guest

## First Course

Marinated Rock Shrimp, Celery Root & Parsnip Puree, Baguette
Grilled Radicchio, Pistachios, Parmigiana Reggiano, Lemon Oregano Vinaigrette
Roasted Beet, Goat Cheese, Arugula, Flatbread

## Second Course

Tempura Whole Yellow Tail Snapper
Braised Heritage Pork Shank
Roasted Root Veggies, Fava Beans & Chorizo
Cast Iron Roasted Brussels with Bacon & Caramelized Onions
Butternut Squash Risotto

## Third Course

Caramel Apple Bread Pudding

Ginger Bread Roll

Chocolate Praline Bark