



FOR THE TABLE

Not Included in Our Meal Plans

ARTISANAL CHEESE BOARD 28 TN|V
Brie en Croute, Pumpkin Honey Whipped Feta, Roasted Grapes, Apples, Candied Nuts, Fruit Compotes, Chef's Selected Chesses, Stone Ground Mustard, Crackers

STARTERS

PARSNIP & APPLE BISQUE 8 V|GF
Chili Oil, Parsnip Crisps

TUNA POKE 20 DF
Marinated Tuna, Seaweed Salad, Fried Rice Paper

CRAB CAKES 24 DF
Lump Crab Meat, Saffron Rémoulade

SHRIMP COCKTAIL 20 DF|GF
Four Jumbo Shrimp, Spicy Bloody Mary Cocktail Sauce

BACON WRAPPED TENDERLOIN TIPS 16 GF
Blue Cheese Crumbles, Streamside Maple Bourbon Glaze, Pickled Butternut Squash

LAMB CHOPS 17 TN|GF
Honey Whipped Ricotta Cheese, Roasted Cherries, Pistachio Mint Gremolata

GRILLED OCTOPUS VINDALOO 17 DF|GF|TN
Vindaloo Sauce, Peanuts, Bhel Puri

SALADS

KALE CAESAR 13
Baby Kale, Lemon-Anchovy Dressing, Croutons

POACHED PEAR SALAD 16 GF|TN|V
Figs, Walnuts, Dried Cranberries, Whipped Gorgonzola, Mixed Greens, Orange Thyme Vinaigrette

BEET & APPLE SALAD 13 TN|V
Bibb Lettuce, Apple, Pecans, Grated Beet, Pumpnickel Crumble, Buttermilk Goat Dressing

PERSIMMON SALAD 16 DF|TN|GF|VE
Arugula, Pomegranate, Pepitas, Pecans, Streamside Maple Cumin Dressing

ALA CARTE SIDES - *Not included with meal plans*

ROASTED BRUSSEL SPROUTS 10 DF|GF|VE
Lemon Zest, Tahini

ROASTED ROOT VEGETABLES & FETA 8 GF|V
Herb Roasted and Melted Feta

CRAB AND BRIE MAC & CHEESE 12
Cavatappi, Crab, Brie Cheese Mornay, Toasted Garlic Crumb

CREAMED KALE WITH BACON 7
Béchalme Sauce

SAGE MASHED POTATOES 7 GF
Sage, Butter and Cream

STEAKS

8 OZ. ANGUS FILET MIGNON 54||| GF
Peppercorn Sauce

16 OZ. ANGUS DELMONICO STEAK* 67||| GF
Chili Butter

14 OZ. VEAL CHOP* 65 ||| DF|GF
Rosemary Garlic Marinade, Fig Gastrique

** Meal Plan Additional \$15*

All Steaks Served with Roasted Shitake Caps and Broccolini, Grilled Vidalia Onions

ENTREES

CHICKEN OSSO BUCCO 25 GF
Saffron Risotto, Sautéed Broccolini, Gremolata

PORK TENDERLOIN 28||| GF|DF
Fingerling Potatoes, Roasted Shitake Mushroom, Kale, Red Onion, Mustard Thyme Sauce

CHILEAN SEABASS 55 |||
Apple & Peppercorn Lacquered Seabass, Butternut squash Puree, Savory Fennel & Squash Bread Pudding, Asparagus

GRILLED AHI TUNA STEAK ||| 38 DF
Purple Sticky Rice, Ginger, Chili and Garlic Vegetables, Caramelized Miso Glaze.

SAUTEED SHRIMP 32||| DF|GF|TN
Marinated Butter Beans, House Made Hot Sausage, Charred Romesco, Olives, Grilled Orange

PAN SEARED SCALLOPS 43 ||| GF
Butternut Squash Puree, Quinoa, Fennel & Apple Slaw

POTATO GNOCCHI 24 V
Gorgonzola Cream, Walnut, Parsley, Roasted Bosc Pears

HARVEST GRAIN SQUASH 20 VE|DF
Squash, Preserved Lemon Gravy, Dried Fruits, Olives, Toasted Barley

PRE ORDER - 24 HOURS IN ADVANCE

BEEF WELLINGTON FOR TWO ||| 125

Mushroom Duxelle, Sauce Perigueux, Creamed Kale with Bacon, Fingerling Potatoes

*Included in meal plan for two guests.
One person meal plan will have an additional \$40*

DF- DAIRY FREE | V- VEGETARIAN |VE- VEGAN
TN- TREE NUT | GF- GLUTEN FREE

||| *Consuming Raw or Undercooked Meats, Seafood, Shellfish, or eggs, increases the risk of foodborne illness*

**Our Dinner Meal Plan consists of a starter or salad, entrée, and dessert of your choice. Some menu items may include a surcharge. Gratuity is included on food only.