

Fall Family Style

Specialty Cocktail

Pear Old Fashioned

BOURBON | PEAR LIQUEUR
ANGOSTURA BITTERS | LEMON
SIMPLE SYRUP | RED PEAR SLICES

PASSED HORS D'OEUVRES

Mini Wellingtons

BEEF TENDERLOIN | PUFF PASTRY
SNIPPED CHIVES | HORSERADISH CREAM

Applewood Wrapped Apples

MARTIN & SONS APPLEWOOD SMOKED
BACON | STAYMAN APPLES | BRIE
FARMER'S HONEY

Rosemary Skewered Lamb Loin

MUSTARD SEED CRUSTED LAMB
ROSEMARY | HONEY POMMERY SAUCE

Israeli Carrot Salad Fritter

CARROT | PARSLEY | MINT | GARLIC
CHICKPEA | CUMIN
POM MOLASSES DRIZZLE

Dessert

Donuts and Cinnamon Affogato

HOUSE BAKED DONUT HOLES IN APPLE CIDER, CHOCOLATE GLAZED, AND CRANBERRY
ORANGE GLAZED SERVED WITH DEMITASSE ESPRESSO BREWED COFFEE AND
CINNAMON SPICED WHIPPED CREAM

Family Style Seated Dinner

Amuse Bouche

PAIN LLEVAIN | MUSHROOM DUXELLE
CREAMY BLEU | BOSCH PEAR

Saffron Poached Pear Salad

MESCLUN | SAFFRON POACHED PEAR
MONOCACY ASH GOAT CHEESE
CANDIED ALMOND | BALSAMIC VIN

New Frontier Farm Bison Short Ribs

WILD MUSHROOMS | SWEET POTATO
POLENTA | SWEET RED WINE REDUCTION

Pomegranate Glazed Eco Salmon

SIDE OF ECO CERTIFIED SALMON
POM GLAZE | SHAVED FENNEL
POM SEEDS

Roasted Fall Squash

ACORN SQUASH | BUTTERNUT
DELICATE SPICED ALMONDS
ARUGULA | APPLE