



## SEASONAL DINNER MENU

### VEGETARIAN ENTREES

#### ROASTED KAMBOCHA SQUASH

#### MEZZALUNA

ROASTED SQUASH, TOASTED PUMPKINSEEDS,  
SAGE BEURRE NOISSETTE [VG]

#### BOWTIE PASTA

WITH GRILLED ARTICHOKE HEARTS, GOLDEN  
TOMATOES, ENGLISH PEAS, CUCUMBER &  
SHAVED PECORINO [VG]

#### GLUTEN FREE PENNE PASTA

WITH GRILLED ARTICHOKE HEARTS, GOLDEN  
TOMATOES, ENGLISH PEAS, CUCUMBER &  
SHAVED PECORINO [GF] [VG]

#### SWEET POTATO GNOCCHI

ROASTED BRUSSEL SPROUTS, AGRODOLCE  
CARROT PUREE, CRISPY SAGE [VG]

#### VEGETABLE TAGINE

WITH CHICKPEAS HEIRLOOM CARROTS THAI  
CHILIS LEMON CURRY SAUCE

#### VEGAN PAELLA

ANCIENT FARO WITH CARROTS, PEAS,  
ASPARAGUS

### FISH ENTREES

#### POPPY CRUSTED SALMON

WITH FRESH DILL LEMON DILL YOGURT  
[DF] [GF]

#### PAN ROASTED MARKET FISH

WITH MARINATED OLIVE, SHAVED FENNEL, &  
CITRUS SALAD [DF] [GF]

#### COCONUT CRUSTED COD

MANGO GINGER EMULSION

### MEAT ENTREES

#### BRAISED BEEF SHORT RIBS

WITH CHICKPEAS, SHALLOTS, & APRICOTS  
[DF] [GF]

#### FREE RANGE CHICKEN

WITH ROASTED ROOT VEGETABLES AND  
ROASTED GARLIC CHICKEN JUS [DF] [GF]

#### “CARAMEL” BRAISED CHICKEN LEGS

WITH BROCCOLI, GINGER, & SCALLION  
[DF] [GF]

#### ROASTED GARLIC CRUSTED PORK LOIN

WITH WHOLE GRAIN MUSTARD & CIDER  
BRAISED CABBAGE [DF] [GF]

#### URFA BIBER CRUSTED PORK TENDERLOIN

ROASTED ROMANESCO, ROMANESCO PUREE,  
APPLE PORK JUS [GF]

#### ROSEMARY PARMESAN CRUSTED BEEF TENDERLOIN

PARSNIP PUREE, CHARRED BROCCOLINI,  
CRISPY PARSNIPS, BOROLO WINE SAUCE [GF]

#### PAN SEARED LAMB CHOPS

ROASTED ROOT VEGETABLES WITH  
ROSEMARY SAUCE [DF] [GF]

#### ROSEMARY CRUSTED WHOLE FILET MIGNON

WITH HERB POTATO'S & RED WINE SAUCE  
[DF] [GF]

### ACCOMPANIMENTS

#### MESCLUN SALAD

WITH KOHLRABI-RADISH SLAW, FRESH  
GRAPES, TOASTED PUMPKIN SEEDS & PINK  
PEPPERCORN VINAIGRETTE [DF] [GF] [VEGAN]  
[VG]

#### FIELD GREEN SALAD

WITH FRESH STRAWBERRIES, TOASTED PUMP-  
KIN SEEDS, SHAVED RADISH & POPPY SEED  
DRESSING [DF] [GF] [VEGAN] [VG]

#### MOROCCAN SPICED RED GARNET SWEET POTATO “FRIES”

[DF] [GF] [VEGAN] [VG]

#### SIMPLY GRILLED ASPARAGUS

WITH WHOLE GRAIN MUSTARD-TARRAGON  
VINAIGRETTE [DF] [GF] [VEGAN] [VG]

#### SAUTEED SUGAR SNAP PEAS

WITH GARLIC & GRATED PARMESAN [GF] [VG]

#### ROASTED BRUSSELS SPROUTS

WITH AGED BALSAMIC GLAZE & CRISPY  
BACON [DF] [GF]

#### VEGAN ROASTED BRUSSELS SPROUTS

WITH AGED BALSAMIC GLAZE [DF] [GF]  
[VEGAN] [VG]

#### FRENCH LENTIL SALAD

WITH CRISPY ROASTED MUSHROOMS, FRISEE,  
FINGERLING POTATOES & CREAMY ROASTED  
GARLIC-CHIVE VINAIGRETTE [VG]

#### SAUTEED RAINBOW SWISS CHARD

WITH DRIED CRANBERRIES & TOASTED PINE  
NUTS [DF] [GF] [VEGAN] [VG]

#### SIMPLY GRILLED ASPARAGUS

WITH CHARRED ORANGE [DF] [GF] [VEGAN]  
[VG]

#### SAUTEED HARICOT VERT

WITH FRIED THYME & ROASTED GARLIC [DF]  
[GF] [VEGAN] [VG]

#### GRILLED ZUCCHINI, SQUASH, & RED ONION

WITH LEMON-BASIL DRESSING [DF] [GF]  
[VEGAN] [VG]