



COURSE 1

WARM BRASSICA & FIG SALAD

charred orange yogurt dressing,
radicchio, roasted broccoli, feta,
Black Mission figs, fried kale,
autumn spices, hazelnuts and
orange supremes

COURSE 2

GARLIC SCAPE-INFUSED TURKEY ROULADE

thumbelina parsnips, carrots and
beets with lemon-dill butter,
classic whipped potatoes,
brown butter gravy,
apple-cranberry cinnamon relish,
brioche "stuffins" (stuffing muffins)

COURSE 3

MAPLE PUMPKIN BRÛLÉE CHEESECAKE

or

ONE SCOOP OF GELATO

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\$60 PP

OPTIONAL WINE PAIRING +\$30

Available October 11 & 12
5 PM & 7:30 PM