



Autumn Harvest

SAVOR THE SEASON



Celebrate the richness of the season with our curated fall menu, featuring warm spices, roasted flavors, and locally sourced ingredients inspired by the harvest.



FALL MENU

STARTERS

TEMPURA CAULIFLOWER ON PUMPKIN CURRY SOUP \$14.99

Crispy tempura cauliflower served over a rich pumpkin curry soup made with ginger, coconut milk, garlic, serrano peppers, shallots, onions and jalapeños.

APPLE PECAN SALAD \$5.95

Baby spinach, sliced apples, candied pecans, served with a Maple Balsamic dressing.

PEAR BALSAMIC SALAD \$6.25

Mixed greens with ripe pears, dried cherries, and candied walnuts, served with a house-made balsamic vinaigrette.

FALL HARVEST PASTA SALAD \$6.25

Pasta tossed with roasted Brussels sprouts, leeks, sweet potatoes, and beets. Finished with a maple-Dijon apple cider vinaigrette.

MAIN COURSE

GRILLED CHICKEN WITH DIJON MUSTARD \$18.99

Grilled chicken breast seasoned with salt, black pepper, and garlic. Served with a creamy whole-grain mustard sauce and a side of a Pumpkin Spinach Gratin

RUSTIC FRENCH CHICKEN WITH CHASSEUR SAUCE \$18.99

Herb-seasoned grilled chicken breast, topped with a rustic French Chasseur sauce made from mushrooms, shallots, white wine, and tomato sauce. Served with a side of Duchess potatoes (elegant piped mashed potatoes blended with cream, butter, and a touch of nutmeg).

BOURBON FLAME SALMON WITH CHARRED SCALLION \$19.99

Seasoned grilled salmon, finished with a bourbon glaze of charred scallions, served with a side of maple-roasted pumpkin cubes.

COFFEE-CRUSTED TENDERLOIN WITH BLACKBERRY PORT REDUCTION \$26.99

Tenderloin medallions crusted with coffee and smoked paprika, finished with a blackberry port–balsamic reduction, and served over a parsnip and roasted chestnut purée.



Special FALL MENU

HORS D'OEUVRES (24PCS)

BRIE & CUCUMBER BITES \$35

Rye bread topped with herb cream cheese, fresh cucumber slices, Brie cheese, greens, and cherry tomatoes.

PESTO CROSTINI \$35

Toasted crostini topped with creamy pesto-infused cream cheese, cherry tomatoes, fresh basil, a drizzle of olive oil, and a touch of black pepper.

PROSCIUTTO & MANGO CROSTINI \$45

Rye bread topped with herb cheese, sweet mango, arugula, prosciutto, and crumbled blue cheese.

MANDARIN PRAWN TOASTS \$45

Multigrain bread layered with herb cheese, sautéed prawn, fresh mandarin, sweet chili sauce, and greens.

MINI BLT PRETZEL BITES \$40

Mini pretzel rolls filled with crispy bacon, fresh arugula, and cherry tomatoes, served with a side of honey mustard dip.

DESSERTS

ROASTED SPICED APPLES \$69

Warm baked apples roasted to perfection with warm spices, brown sugar, and a touch of butter, then caramelized for a rich, golden finish.

PUMPKIN CHEESECAKE \$65

Rich, creamy pumpkin cheesecake with gingersnap crust and whipped cream.