

Service Time: 5:45, 6:00 & 6:15pm

**First Course**

**Roasted Acorn Squash Soup**

chanterelles, smoked duck fat croutons, cipollini onions, thyme

**Second Course**

**Crisp Prosciutto Croquettes**

saffron aioli, creamed Savoy cabbage, red pepper relish  
(vegetarian available)

**Entrée**

**Pork Tenderloin & Braised Pork Belly**

peach-blueberry chutney, beurre noisette Brussels sprouts, pickled mustard spätzle

or

**Crispy Duck Confit**

braised red cabbage, vanilla pommes purée, buttered rapini, sauce Bigarade

or

**Warm Mushroom Torte in Puff Pastry**

wilted salad of bitter greens, goat cheese, green peppercorn vegetarian demi-glace

**Dessert**

**Mascarpone-Peach Cheesecake**

basil, raspberry-vanilla sorbet, coconut, toasted brioche

**\$45.00 plus applicable taxes**



*We bring learning to the table.*