



# AUTUMN DINNER



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V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

Lifelong friends reunited at this cozy rooftop gathering, summoning old memories while forging new ones. Lively conversations amidst falling leaves and clinking glasses were enhanced by a delicious autumn-inspired menu designed to impress.

## BUFFET HORS D'OEUVRE

### CARAMELIZED ONION TART V

Filled with Mornay, red wine caramelized onions, Gruyere and Parmesan cheese and green onion confit, drizzled with balsamic reduction.

### SWEET & SPICY CINNAMON GLAZED PECANS V | N

### CHICKEN PORCINI CRUSTED NUGGETS

Served with wild mushroom and blue cheese ragout.

### SPANISH ANTIPASTO DISPLAY N

With sliced lomo, chorizo and serrano ham, sliced manchego sheep's milk cheese and garrotxa goat's milk cheese, roasted red peppers, Spanish olive and artichoke mix, marcona almonds, saffron aioli, wild mushroom dip, quince paste, sliced stirato and onion ciabatta bread.

## PLATED FIRST COURSE

### BEET CARPACCIO V | GF

"Carpaccio" slices of roasted beet and thinly shaved red onion, topped by a nest of watercress and orange segments, sprinkled with feta cheese and cracked black pepper, drizzled with our orange champagne vinaigrette.



## PLATED ENTRÉE

### CHAR-GRILLED & OVEN ROASTED FILET MIGNON

Topped with cabernet braised short rib ragout on a bed of shaved Brussels sprouts.

### FRIED RICOTTA GNOCCHI

### MATCHSTICK FINGERLING POTATO & CHIVE BLOSSOM GARNISH

## PLATED DESSERT

### BROWN BUTTER MAPLE POLENTA CAKE V | N | GF

Dusted with powdered sugar, drizzled with maple glaze, garnished with raspberries, blueberries, blackberries and a sprig of mint.