

Fall 2010 Special Event Menus

Menu #1

\$45 per person++

Appetizer (choice of):

Creamy Butternut Squash Soup
Cranberry-Pepita Relish, Maple Crema

-or-

Warm Fingerling Potato and Arugula Salad

Candied Hazelnuts, House-Made Jowl Bacon, Pickled Red Onion, Grape Mustard Vinaigrette

-or-

Crispy Brussels Sprout and Apple Salad

Crème Fraîche, Apple Cider Reduction, Toasted Pistachio

Entrée (choice of):

“Three Little Pigs”

Berkshire Pork Loin, Belly, & House Made Sausage, Macaroni & Cheese

-or-

Wood Grilled Wild Salmon

Jasmine rice, “Red Cooked” Bok Choy, Miso Shrimp Relish

-or-

Ravioli of Wild Mushrooms and Hand Dipped Ricotta

Swiss Chard, Pecorino Fulvi, Preserved Lemon, EVOO

-or-

Peppered “Grass Fed” Club Steak

Rosti Potatoes, French Horn Mushrooms, “Wine Merchant” Sauce

Dessert (choice of):

Changing Daily

Menu #2

\$55 per person++

1st course (choice of):

Maryland Blue Crab Cake

Whole Grain Mustard Crema, Frisée Lardons

-or-

“Half- Corned” Boneless Beef Short Rib

House-Made Kimchi, Tamarind Double Beef Broth

-or-

Warm Fingerling Potato and Arugula Salad

Candied Hazelnuts, House-Made Jowl Bacon, Pickled Red Onion, Grape Mustard Vinaigrette

2nd course(choice of):

Creamy Winter Squash Soup

Cranberry-Pepita Relish, Maple Crema

-or-

Crispy Brussels Sprout & North Georgia Apple Salad

Crème Fraîche, Apple Cider Reduction, Toasted Pistachio

3rd course(choice of):

Peppered “Thunder Ridge” Club Steak

Rosti Potatoes, Winter Greens, “Wine Merchant” Sauce, French Horn Mushrooms

-or-

Wood Grilled Wild Salmon

Jasmine Rice, “Red Cooked” Bok Choy, Miso Shrimp Relish

-or-

Pan Roasted Maple Leaf Farms Duck Breast

Sweet Potatoes Macaire, Mustard Greens, Verjus-Peppercorn Brown Butter

-or-

Ravioli of Wild Mushrooms and Hand Dipped Ricotta

Swiss Chard, Pecorino Fulvi, Preserved Lemon, EVOO

Dessert (choice of):

Changing Daily

Menu # 3

\$65 per person++

Course 1 (Choice of):

Creamy Butternut Squash Soup

Cranberry-Pepita Relish, Maple Crema

-or-

Olive Oil Fried Polenta

Sonoma Goat Cheese, Spiced Tomato Jam

Course 2 (choice of):

Warm Fingerling Potato and Arugula Salad

Candied Hazelnuts, House-Made Jowl Bacon, Pickled Red Onion, Grape Mustard Vinaigrette

Or

Crispy Brussels Sprouts and Apple Salad

Crème Fraîche, Apple Cider Reduction, Toasted Pistachio

Course 3 (choice of):

Maryland Blue Crab Cake

Quail Egg, Whole Grain Mustard Crema, Lardons, Frisée Salad

-or-

Creamy Carnaroli Risotto

Taleggio, Cherries, Red Cabbage, Saba

-or-

“Half- Corned” Boneless Beef Short Rib

Black Radish Kimchi, Tamarind Double Beef Broth

Entrée(choice of):

Peppered “Thunder Ridge” Club Steak

Rosti Potatoes, Winter Greens, “Wine Merchant” Sauce, French Horn Mushrooms

-or-

Seared Diver Scallops

Jerusalem Artichoke Puree, Rutabaga, Beech Mushrooms, Vadouvan Spice

-or-

Pan Roasted Maple Leaf Farms Duck Breast

Sweet Potatoes Macaire, Mustard Greens, Verjus-Peppercorn Brown Butter

-or-

Ravioli of Wild Mushrooms and Hand Dipped Ricotta

Swiss Chard, Pecorino Fulvi, Preserved Lemon, EVOO

Dessert (choice of):

Changing Daily