



## APPETIZERS

### Acorn Squash Cappuccino

Yukon Potato Foam, Alba White Truffle

### Steak Tartar

Caviar Crème Fraiche, Saffron Jelly, Waffle Potatoes

### Pan Seared Foie Gras

Pickled Mushrooms, Walnut Crunch, Black Garlic Coulis, Brioche

### Buttermilk Fried Quail

Zucchini Bread, Garden Pepper Maple, Granny Smith Apple

## SALADS

### Fall Salad

Endive, Watercress, Candied Cranberries, Georgia Pecan, Spiced Pumpkin Seeds, Asher Blue Dressing

### Candied Beet Salad

Red Butter Lettuce, Red Beets, Goat Milk Feta, Black Olive Oil, Grilled Baguette, Barnsley Honey Dressing

### Waldorf Salad

Dehydrated Grapes, Grana Padano, Pickled Celery, Walnut Caramel, Granny Smith Apple

## ENTREES

### Duck Duo

Duck Breast, Duck Leg Arancini, Red Cabbage & Cranberry Purée, Pear Chestnut Chutney, Gorgonzola Jus

### Mushroom Truffle Risotto

Grana Padano, Bella Vita Mushrooms, White Truffle

### Beef Filet

Pepper Crusted Filet, Celery Root Purée, Pommes Anna, Baby Carrots, Foie Gras

### Sea Bass

Mustard Crust, Garden Sofrito, Pumpkin Tortellini, Red Wine Reduction, Squid Ink Coral

### Cider Brined Pork Chop

Fried Brussel Sprouts, Benton's Bacon, Sweet Sorghum Glazed Turnips

## DESSERTS

### Chocolate Mousse

Whipped Pumpkin Cream, Spiced Honey, Pickled Cherry Coulis, Chocolate Soil

### Apple Tart

Granny Smith Apples, Brown Sugar, Salted Caramel Ice Cream, Bourbon Caramel

### Pumpkin Cheesecake

Spiced Apple Sauce, Pumpkin Seed Brittle, Caramel Glass

### House-Made Ice Creams

Dark Chocolate, Peanut Brittle, Bacon Pecan, Blackberry Coconut, Salted Caramel

#### THREE COURSES

Seventy-Five

#### FOUR COURSES

Eighty-Five

#### EXECUTIVE CHEF

Nicolas Lebas