

Menu

First Course

PUMPKIN RAVIOLI WITH SAGE BROWN BUTTER
AND FRESH SHAVED PARMESAN

Second Course

(CHOICE OF)

PORK TENDERLOIN WRAPPED WITH
APPLEWOOD SMOKED BACON AND SERVED
IN QUINCE ROSEMARY SAUCE

...

BEEF TENDERLOIN MARINATED IN
SAPPHIRE GIN WITH JUNIPER BERRIES
AND ELDERBERRIES

...

VEGETARIAN HERB ROASTED TEMPEH

*Second Course is served with mashed butternut
sweet potatoes and roasted root vegetables*

Third Course

... GOLDENRISPE SORBET