



Fall Dinner

MID-SEPTEMBER THROUGH MID-NOVEMBER

PEAR & WALNUT BABY GREEN SALAD

FULL CIRCLE FARMS ORGANIC GREENS, ROASTED BALSAMIC PEARS, SHREDDED PARMESAN,
SPICY WALNUTS, BALSAMIC VINAIGRETTE

POTATO DAUPHINOISE

YUKON GOLD POTATOES THINLY SLICED & LAYERED WITH GRUYERE CHEESE &
HEAVY CREAM BAKED TO GOLDEN BROWN

GRILLED & ROASTED LOCAL SUMMER VEGETABLES

BALSAMIC BEETS, GRILLED RED ONIONS, ROASTED ACORN SQUASH & CARROTS

CIDER-ROASTED CHICKEN

WITH CARDAMOM ROASTED FUJI APPLES

&

PORK TENDERLOIN MEDALLIONS

WITH SOUR CHERRY-THYME SAUCE

MACRINA ARTISANAL BREAD

6-GRAIN VOLLKORN & RUSTIC POTATO BREAD WITH ROSEMARY BUTTER

