

SOUP

AUTUMN PUMPKIN VELOUTÉ

Pumpkin Seeds, Peppered Croutons, Thyme

LOBSTER BISQUE

Maine Lobster, Crème Fraiche, Tarragon, Armagnac

APPETIZER

HUDSON VALLEY FOIE GRAS TERRINE

Apple Butter, Cranberry, Macadamia Nuts, Brioche

HAND-CUT BEEF TARTAR

Prime Tenderloin, Micro Salad, Crisp Baguette

BURRATA

Arugula Pesto, Autumn Spaghetti Squash, Roasted Pecans

SMOKED CATSMO SALMON

Citrus, Togarashi Mayonnaise, Sourdough Toast

MAIN COURSE

<p>SLOW ROASTED FREE RANGE NEW YORK STATE TURKEY</p> <p>Traditional Sage Stuffing, Brussels Sprouts, Roasted Sweet Potatoes</p>	<p>GRILLED COLORADO LAMB RACK</p> <p>Herb Roasted Potatoes, Chanterelle Mushrooms, Lamb Jus</p>	<p>WILD ALASKAN KING SALMON</p>  <p>Jerusalem Artichokes, Curly Kale, Celery Root Mash, Truffle Foam</p>	<p>SAUTEED WAGYU BEEF TENDERLOIN MEDALLIONS</p> <p>Creamed Potatoes, Roasted Carrot, Sauce Bordelaise</p>
<p>Below are suggested wines and cocktails for pairing</p>			

DESSERT & WINES

AUTUMN PUMPKIN PIE

Egg Nog Ice Cream

CARROT CAKE

Cream Cheese Frosting, Salted Caramel Glaze

WARM PECAN PIE

Tahitian Vanilla Ice Cream

SELECTION OF ARTISANAL MURRAY'S FARM CHEESE

Figs, Cassis, Crackers

SUGGESTED WINES

WHITE

- Sonoma Cutrer, Chardonnay-California 105
- Kim Crawford, Sauvignon Blanc 80

RED

- Seaglass, Pinot Noir California 90
- Duckhorn, Merlot California 160

SPECIALTY COCKTAIL

AUTUMN CRISP

Hudson Baby Bourbon, Apple Cider, Lemon Juice, Maple Syrup
25

PRE FIXE \$175

An automatic 18% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, seafood, shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise us of allergies.