



Prix fixe 85, young adult 45 (12 & under) kiddy menu 20

AMUSE BOUCHE

SMOKED SQUASH BISQUE
curried apple, maple crème, pepitas

APPETIZERS

BRANDIED LOBSTER CHOWDER
foraged mushroom, sweet potato, truffle oil

CHILLED SEAFOOD ON ICE
3 Stonington oysters, 3 little neck clams, 3 jumbo shrimp

DUCK CONFIT
squash risotto, pickled cranberry, pomegranate agrodolce

FLORIDA ROCK SHRIMP & CHORIZO
crème fraîche white polenta, port wine shrimp glaze.

AUTUMN CHIKORY SALAD
endive, red watercress, pears, pecans, Baylen Hazen blue, maple vinaigrette

BURRATINA & ROASTED BEETS
delicata squash, walnut, Brussels leaves, ginger honey, pumpkin seed oil

ENTREES

HONEY ROSEMARY BRINED AMISH TURKEY
apple, cranberry & brioche crouton stuffing
maple pecan whipped yams, Yukon gold gratin, Brussel sprouts, thigh roulade
blood orange-cranberry chutney, rosemary turkey au jus

ACORN SQUASH TORELLINI
oyster mushroom, wilted greens, orange sage-brown butter, pumpkin seeds

SCOTTISH SALMON 'a La Plancha"
fall vegetable hash, Brussels sprouts, apple cider glaze

ALLEN BROTHER'S "STEAK AU POIVRE"
potato pavé, florentino, hen of the wood, green peppercorn sauce

DESSERTS

OLD FASHION PUMPKIN PIE
vanilla ice cream, Chantilly cream

BAKED APPLE SUNDAE
caramel ice cream, baked apple pie filling, caramel

CHOCOLATE BOURBON PECAN TART
fudge sauce, Chantilly cream, candied pecans

SWEET POTATO CHEESECAKE
marshmallow sauce, candied walnuts