



# Sit Down Menu

## SALAD COURSE

*Select One*

### LYMAN ORCHARDS PEAR SALAD

Field greens, poached Lyman Orchards pears, candied walnuts, radish, Tres Leches cheese, fig balsamic vinaigrette

### AUTUMN BURRATA ❖

Roasted squash, frisée, toasted pepitas, apple honey vinaigrette, grilled sourdough

### LYMAN ORCHARDS APPLE SALAD

Field greens, Lyman Orchards apples, candied pecans, dried cranberries, goat cheese, Lyman Orchards cider vinaigrette

### FARMHOUSE SALAD

Field greens, red onions, tomatoes, cucumbers, carrots, shaved Pecorino, toast point, fresh herbed vinaigrette



## ENTRÉE COURSE

*Select Three*

### FILET MIGNON ❖

Garlic rub, garlic and chive whipped potato, caramelized onions and brussel sprouts, port wine demi glacé

### THE PRIME ❖

Grilled USDA Prime NY strip, Parmesan smashed potato, roasted mushroom and shallots

### BRAISED SHORT RIB

Sweet potato mash, hot honey fried brussels sprouts, Korean BBQ sauce

### CHICKEN JACQUELINE

Milanese style, traditional piccata sauce, fresh greens salad, Pecorino and fresh lemon

### HERB ROASTED CHICKEN BREAST

Roasted root vegetables and potatoes, garlic thyme jus

### LYMAN ORCHARDS CHICKEN

Lyman's apple and aged cheddar stuffing, cranberry farro pilaf, apple dijon pan reduction

### PAN SEARED PORK CHOP

Rosemary and sage rub, spaghetti squash, roasted apples

### PAN SEARED SCALLOPS ❖

panko crusted, cauliflower mash, roasted brussels sprouts and native corn, applewood smoked lardon

### GRILLED SWORDFISH

Roasted acorn squash, kale, caramelized onions, black rice, toasted quinoa, whipped pumpkin butter

### SHRIMP & GRITS ❖

Chorizo cornbread stuffing, spiced grits, roasted tomato saffron butter

### SEARED ATLANTIC SALMON

Parsnip purée, roasted broccolini, maple grain mustard glaze

*Plant based option available upon request*

### PUMPKIN POLENTA BOWL

Roasted butternut squash, kale and apples, port wine and fig glaze

*In Addition To Three Entrees*