



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