



Winter Cocktail Hour

Roasted Cauliflower Taco

Cauliflower rice, chipotle and cinnamon dusting, parsnip and carrot slaw

Roasted Pumpkin Fritter

Pumpkin mascarpone

Chicago Dog

Honey dijon mustard, pickles, puff pastry

Chips and Dip

Hand cut crisps, caramelized onion dip

Homestyle Chicken Pot Pie

Traditional pot pie filling, fresh herbs

Tuna Crudo

Fresh grapefruit, shaved fennel, wonton chip

Tikka Masala Chicken Meatball

Naan bread, fresh cilantro

Classic Shrimp Cocktail

Horseradish, fresh lemon

Grilled Flatbread

Brussel sprouts, goat cheese, bacon, balsamic honey drizzle

Cheeseburger Sliders

Caramelized onion, cheddar, bacon, cider aioli

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.

Subject to availability and may change at the discretion of the chef.

THE FARM STAND

Charcuterie dry cured meats and cheese, raw & marinated vegetables, local fruits, dips, crackers, and crisps.

The Farm Stand is ready as guests arrive and is replenished throughout cocktail hour.



ITALIAN PROSCIUTTO CARVING EXPERIENCE ❖

The ultimate eatery inspired experience brought to life! Delicate dry aged prosciutto, thinly carved to order, and paired with the most delicious Italian cheeses and fresh luscious melon!

THE CHEESE WHEEL EXPERIENCE ❖

Freshly made pasta sautéed in a giant wheel of Parmesan cheese! Add cracked black pepper for a delicious cacio e pepe - chef's kiss!