

# Signature Fall Menu

[Home](#) / [Menu](#) / [Specialty](#) / [Signature Fall Menu](#)

[DOWNLOAD PDF](#)

## Appetizers

**Candied Prosciutto** between roasted brussels sprouts

**Acorn Squash Bruschetta**

**Tapenade Crostini** topped with seared Ahi tuna

**House Smoked Salmon** on New York flatbread drizzled with Dill Sriracha Aioli

## Soups and Short Plates Selections

**Curried Pumpkin Bisque**

**Cream of Cauliflower Soup** topped with chopped chives and Parmesan crisp

**Ham, Swiss, and Pear** on fresh ciabatta with dijon apple butter

**Pickled Duck Reuben Sliders**

## Entrees

**Gruyere Chicken and Mushroom Crepe** topped with apple horseradish Crème Fraiche

**Seared Pork Tenderloin** topped with dried autumn fruit and orange tequila sauce

**Pumpkin Marsala Alfredo** over Gorgonzola and pear ravioli with roasted pumpkin seeds and crispy kale

**Butternut Squash Ravioli** topped with sage butter cream sauce

**Seared Flank Steak** topped with wild mushroom and white bean ragout

## Side Dishes

**Grilled Sweet Potatoes** with rosemary butter

**Herbed Apple Boursin Polenta**

**Acorn Squash Wedge** with honey caramelized dried cranberries, drizzled with balsamic glaze

**Oven Roasted Cauliflower** tossed with fresh herbs and grilled pineapple

**Truffled Apple Fennel Slaw** over arugula

## Dessert

**Pumpkin S'mores** on ginger snaps

**White Chocolate and Amaretto Risotto Pudding** topped with dried cherries and apricots

**Anise Poached Pear Flambé** over cinnamon ice cream

**Crispy Fried Apple Fritters** drizzled with chipotle caramel