

Autumn & Winter Mains | half tray \$ 85.00 full tray \$ 165.00

Chicken

- **Roast Chicken Breast**

+ brussel sprouts + pancetta + apples + sweet potatoes & onion hash

- **Honey Thyme Glazed Chicken Breast +**

pickled winter squash + roasted radicchio + feta

- **Moroccan Chicken +** apricot and raisin chutney +

butternut squash + cilantro chickpeas + sweet potatoes

- **Korean BBQ Chicken +** braised winter squash + bok choy +

fermented black beans

- **Herb Roast Chicken Breast +** charred broccolini +

acorn squash + fingerling potatoes + chile basil vinaigrette

- **Balsamic Roast Chicken**

+ root vegetables + oven-dried tomatoes + balsamic agrodolce

- **Maple Glazed Chicken Breast**

+ mustard jus + kale + bacon + breadcrumbs

- **Zaatar Grilled Chicken**

+ olives + prunes + apricots + fig agrodolce

- **Winter Herb Roast Chicken Breast +** swiss chard +

artichokes + carrots + pancetta + garlic chicken jus + grilled lemon

- **Jerk Chicken +** sweet potato puree +

pickled pineapple pico de gallo

Autumn & Winter Mains |

Fish

- **Maple Walnut Salmon** + escarole + potatoes Half Tray-\$115
Full Tray- \$225
- **Pan Roast Salmon** + lentils + kale + sweet potatoes Half Tray-\$115
Full Tray- \$225
- **Sesame Salmon** + charred broccolini + bean sprout fried rice +
maple shoyu Half tray \$115.00 Full Tray- \$225
- **Dry Rub Maine Salmon** +
fire roasted greenhouse grape tomato vinaigrette Half Tray- \$115 Full
Tray- \$225
- **Crab Cakes** + apple & fennel slaw + red pepper & caper
remoulade Half Tray- \$255 Full Tray- \$505
- **Seared Peppered Tuna** + "rare" + sauce vierge Half Tray- \$250
Full Tray- \$495
- **Pan Roast Citrus Red Snapper**
+ oranges + kumquats + capers + pistachios Half Tray- \$160 Full
Tray-\$315

Beef

- **Braised Boneless Beef Short-Ribs** + carrots + parsnips +
rutabaga + brussel sprouts + cipollini onions Half tray- \$195 Full Tray-
\$385

- **Grilled Beef Tenderloin Medallions**

+ wild mushroom ragout \$430

- **Beef Wellington** + mushroom duxelle + puff pastry

Autumn & Winter Mains | half tray \$95 full tray \$185

Pork

- **Black Garlic-Thyme Roast Pork Tenderloin**

+ swiss chard + bacon & onion jam

- **Southwestern Coffee Rub Pork Tenderloin**

+ whiskey bbq sauce

- **Rosemary Pork Tenderloin** + balsamic pineapple compote

- **Burnt Orange & Maple Pork Tenderloin**

+ brussel sprouts + dried cranberries + butternut squash +
caramelized onions

Vegetarian & Vegan Half tray \$65 Full Tray \$125

please inform us whether you would like vegetarian or vegan when placing your order

- **Acorn Stuffed Squash** + wild rice + butternut squash +

brussel sprouts + thai red curry

- **Portobello Stuffed Mushroom** + broccoli rabe +

oven-dried tomatoes + garlic confit + parmigiano-reggiano

- **Lentil Falafel Cakes** + root vegetables + chimichurri sauce

Autumn & Winter Sides |

- **Sriracha Maple Brussel Sprouts** Half-\$65 Full- \$120
- **Butternut Squash + parsnips + lentils + arugula + yogurt** Half- \$55 Full-\$ 110
- **Apricot Glazed Carrots & Parsnips** Half- \$65 Full- \$120
- **Roasted Baby Carrots + chimichurri + almonds** Half-\$65 Full- \$120
- **Parsnip Confit + pickled currants** Half- \$60 Full- \$115

Fingerling Potatoes + vadouvan chickpeas + blistered greenhouse tomatoes

- **Sea Salt & Rosemary Fingerling Potatoes** Half \$55 Full-\$110
- **Cauliflower Au Gratin + hazelnuts + bacon + cream + breadcrumbs** Half- \$60 Full- \$115
- **Cheesy Polenta Cakes + wild mushroom ragout** Half-\$65 Full- \$120

Autumn & Winter Pastas | half tray \$60 full tray \$ 115

- **Autumn Rigatoni** + butternut squash + leeks + sherry cream +
toasted walnuts + goat cheese
- **Winter Cavatelli** + broccoli rabe + butternut squash + cannellini
beans + garlic confit + parmigiano-reggiano



Autumn & Winter Grazing Station Ideas |

(most items can be moved from one menu to another to create your own grazing package)

Fiesta in the Yard

street taco options | select 3 of our street tacos

- Crispy Avocado Taco + mango & cabbage slaw + sriracha kewpie
- Short Rib Taco + avocado + radish + pickled shallots + micro cilantro
- Korean BBQ Short Ribs + pickled red onion + cilantro + sesame seeds
- Thai Chicken & Crunchy Peanut Taco + pickled pineapple pico de gallo
- Crispy Buttermilk Chicken Taco + avocado + pea shoots + chipotle aioli
 - Coffee BBQ Pulled Pork Taco + pineapple + ranch
- Korean Style Fish Taco + chili crunch + red cabbage gochujang slaw
- Spicy Shrimp taco + charred corn + pico de gallo + crispy wonton shell
- Seared Tuna Taco + grilled pineapple + napa + lime + cilantro + ponzu
- Poke Tuna Taco + avocado mousse + micro cilantro & scallion slaw
 - Hoison Duck Confit Taco + cabbage + carrot + fennel slaw

Charred Mexican Street Corn "Rib"

+ mexican crema + cotija cheese + chipotle powder

Santa Fe Empanadas + corn + tomato + cilantro + black beans + cheddar +
avocado cream dip

Honey Chipotle Shrimp Tostada + jicama & mango slaw

Chunky Guacamole & Fire Roasted Salsa + cumin dusted corn tortilla chips

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Holiday Season Cocktail Graze

- Goat Cheese + Date + Hazelnut Compote Tartlets
- Bacon Coffee BBQ Chicken Satay + Buttermilk Ranch
- Butternut Squash & Goat Cheese Fried Ravioli + Walnut Granola
- French Onion Potstickers + Balsamic Agrodolce

