

Seasonal Prix-Fixe \$40

AVAILABLE 5^{PM}-6^{PM}

| INTRO |

PUMPKIN CHUTNEY BRUSCHETTA

Warm pumpkin chutney over triple cream brie, garlic crostini, aged balsamic

ROASTED BEET SALAD

Arugula, spinach, roasted beets, seasoned goat cheese, red onion, heirloom tomato, toasted almonds, balsamic vinaigrette

APPLE FIG SALAD

Fresh spinach, apples, candied walnuts, feta cheese, raisins, red onion & fig champagne vinaigrette

FIRE & ICE SHRIMP COCKTAIL

Sweet and tender tiger shrimp buried in fiery cocktail sauce

| MAIN |

WILD MUSHROOM FILET MIGNON

Grilled 5oz filet mignon topped with wild mushroom, gourmet cheese & demi glace
Accompanied by garlic mashed potatoes & roasted root vegetables

MAPLE PECAN HALIBUT

Pecan crusted halibut over maple beurre blanc
Accompanied by sweet mashed potatoes & brussel sprouts

PUMPKIN SCALLOPS

Caramelized jumbo scallops with pumpkin beurre blanc
Accompanied by charred corn risotto & steamed haricot verts

APPLE BACON PORK CHOP

Grilled bone-in pork chop with caramelized apples and bacon jam
Accompanied by garlic mashed potatoes & sautéed spinach

| FINALE |

PUMPKIN BREAD PUDDING

Pumpkin bread pudding topped with maple honey gelato and a ginger cookie

SPICED APPLE CRÈME BRULÉE

Spiced apples in the traditional vanilla custard with caramelized sugar crust

ROASTED PISTACHIO GELATO

Sweet cream gelato with fresh-roasted pistachios

† CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.