

## Appetizer

Sweet Potato, Caramelized Onion & Manchego Empanadas V
\$30/dozen

#### **Duck Confit Flatbread**

Port Braised Onions, Mama Lil's Peppers \$31/dozen

## Lunch Buffet

\$50 per person

Mixed Green Salad GF V
Olives, Citrus, Red Onion, Citrus Vinaigrette

Spiced Chicken Breast GF Pear Chutney, Bris Veloute

Porter Braised Beef GF DF Pearl Onions, Pancetta

Quinoa-Sunchoke Pilaf V+ Red Cabbage, Fennel

Lemon-Tahini Cauliflower GF V

Apple Crisp V

## Plated Dinner

Mixed Green Salad GF V Olives, Citrus, Red Onion, Citrus Vinaigrette

Marsala Braised Beef Chuck Short Rib GF Chestnut Risotto, Roasted Mushrooms, Gremolata \$60 per person

Spice Roasted Salmon GF
Celeriac Puree, Pomegranate Jus, Caramelized Fennel-Citrus Insalata
\$70 per person

Fresh Herb Marinated Chicken Creamed Parsnip-Barley Pilaf, Persimmon Coulis

\$55 per person

# harvest FRESH SHEET

Available September 22 - December 21, 2023



### Dietary Reference Key:



V+ Vegan

**GF** Gluten Free

**DF** Dairy Free

All selections are subject to 10.6% sales tax and a 21% administrative charge. Charges and taxes are subject to change. Administrative charge is not intended to be a gratuity, tip or service charge for the benefit of employees.