



November 1-9, 2026 / three course meal / \$45 per person

choice of

Lobster Bisque

lobster bisque, brandy, cream, lobster meat, grilled bread - PS, GF w/out bread

Butternut Squash Bisque

local maple, candied pecans, crispy sage

Korean Style Vegan Wing

extra crispy tofu tossed in our gochujang sauce, sesame & green onions

choice of

Wild Mushroom Risotto

hen of the wood, shiitake, chanterelle, trumpet mushrooms, cream, herbs & imported pecorino - VEG, GF

Simmered Chicken Provence

white wine, Dijon mustard, fines herbs, slow cooked, served with a warm German potato salad & arugula- GF

Lo Mein

choose one protein - chicken, tofu or vegetable served with mixed vegetables, fresh wheat noodles pan-fried with mixed mushrooms, cabbage, carrots & aromatics, finished with house sauce, sesame & green onions

choice of

Semolina Custard

orange & local honey

Asian Scented Creme Brûlée

Baked Apple

red currents, pecans, local honey, butternut squash VG

