

Menu prepared with freshness, flavor and a personal touch.

Autumn brings COMFORT FOOD! Those chilly breezes, sweaters, wool socks and hats! Time to turn up the heat start making stews, warming soups and tummy pleasing roasts. Check out our fall inspired menu; it may be chilly outside, but we will warm your taste buds and your heart.

APPETIZERS

Tempura rock shrimp with sriracha garlic mayo (can be made vegetarian with vegetable)

Antipasto plate with mixed cheeses and meats, olives and crusty bread

Ham and cheese mini croissants with herbed Dijonnaise

Shrimp, spicy capicola and goat cheese turnovers

Spicy beef brochette with blue cheese mayo

Butternut almond bisque soup shot with cashew cream

Parsnip apple soup shot with cider drizzle

Tomato and fennel soup shot with Parmesan cracker

Goat cheese filled dates wrapped in bacon (can be done without bacon too) dusted with pistachio

Curried deviled eggs with fig

Pork and ginger dumplings with chili spiked plum sauce

Rosemary skewered monkfish with prosciutto, Kalamata olive aioli

Thai corn fritters with mango sweet chili sauce

Pissaladière: flatbread with caramelized onions, roasted garlic, rosemary and Kalamata olives

Toasted bruschetta with white bean hummus, sweet sausage and arugula with Asiago

Mini beef Wellingtons in puff pastry

SALADS

Arugula salad with shaved Parmesan, dry cured olives, polenta croutons, grilled lemons and olive oil

Mixed baby greens with apricots, candied pecans and Asiago with apricot vinaigrette

Grilled radicchio salad with grilled pears, walnuts, queso fresco and sherry mustard vinaigrette

Spinach salad topped with Boursin stuffed portobello with fig reduction and truffle oil

Wilted kale salad with red onions, red peppers and shiitake mushrooms with sesame vinaigrette

Winter greens with blood oranges, grapefruit, English cucumbers, red onions and Asiago with herbal vinaigrette

ENTREES

All entrées can be paired with a vegetable

Pan seared breast of duck with pomegranate glaze and gingered farro
Pete file of beef with bourbon Gorgonzola butter and roasted baby new potatoes
Slow roasted Latin style fresh pork shoulder with spicy citrus cilantro sauce
Coffee crusted New York strip with brandied peppercorn sauce
Slow cooked red wine braised short ribs with garlic mashed potatoes
Thai spiced sea bass with curried coconut cream and scented basmati rice
Pan seared steelhead trout with maple wasabi crust
Peppered standing rib roast with pepper mustard sauce
Pan seared halibut with hazelnut-sage butter

Rack of lamb with prune port demi-glace sauce
Pan roasted Atlantic cod with eggplant caponata over herbed orzo or quinoa
Pink pepper crusted sea bass with saffron beurre blanc
Wild mushrooms with creamy pappardelle pasta
Roasted vegetable and Asiago puff pastry strudel with wilted winter greens
Pumpkin ravioli with brown butter and sage
Pan seared Stonington sea scallops and/or Cajun shrimp with cheesy corn grits and spicy red pepper coulis
Tagine of chicken with scented basmati rice and stewed vegetables
Spanakopita: spinach, walnut and feta phyllo pie

VEGETABLES

Roasted root vegetables with fresh herbs and balsamic reduction
Oven roasted broccoli and cauliflower with smoked paprika
Casablanca carrots with coriander and cumin
Layered squashes, peppers and eggplant Napoleon with garlic oil and Parmesan
Miso and brown sugar baked native fall squash
Wilted Swiss chard with roasted garlic

Smashed sweet potatoes with ginger
Sautéed garlic string beans with sesame and sunflower seeds
Roasted rosemary potatoes
Sautéed asparagus with garlic and lemon
Horseradish whipped potatoes

DESSERTS

Flourless chocolate cake with walnut caramel
Pear and apple crisp with cinnamon cream
Poached pears in red wine with vanilla gelato
Gingered crème brûlée with peanut brittle

Caramel apple pecan pie with vanilla gelato
Lemon ricotta pound cake with blood orange reduction
Hazelnut and orange semifreddo with chocolate wafer
Three nut bourbon pie with toffee ice cream