



## CELEBRATE HARVEST

September 1, 2018

### *Dinner Menu*

#### APPETIZERS

Shrimp, Corn and Green Onion Fritter, Sauce Remoulade  
Pork Belly BLT

#### FIRST COURSE

Grilled Ciabatta, Burratta, Assorted Heirloom Cherry Tomato Basil Salad,  
Extra Virgin Olive Oil, Garlic, Chili Flakes

#### SECOND COURSE

Housemade Gnocchi, Summer Herb Pesto, Shaved Pecorino

#### THIRD COURSE

Seared Maple Leaf Duck Breast, Thyme, Shallot, Garlic, Bay  
French Filet Green Bean, Roasted Yellow Finn Potato, Frisee, Dijon Shallot Vinaigrette

#### MAIN COURSE

Ancho Chili Coffee Crusted New York Strip  
White Cheddar, Green Chile, Corn Spoonbread Pudding  
Smoked Paprika Aioli  
Grilled Corn, Zucchini & Rocket Salad

#### DESSERT

Chocolate Flourless Cake with Montmorency Cherry Zinfandel Sauce