



PRIX FIXE DINNER MENU

-APPS-

choose one

Maple Butternut Bisque

Rich and velvety butternut squash and local maple syrup combined in a quintessential autumn soup.

(GF, V)

Roasted Garlic and Goat Cheese Tarts

Whipped local goat cheese and roasted garlic served in a savory tart shell.

(V)

-ENTREES-

choose one

Autumn Stuffed Pork Loin

Botl Farm pork loin stuffed with butternut squash, onion, and goat cheese with an apple cider demiglaze. Served with apple and cranberry quinoa and roasted beet puree.

(GF)

Bacon Butternut Scallops

Pan seared scallops in a bacon and butternut creamed sauce. Served with apple and cranberry quinoa and roasted beet puree.

(GF)

Stuffed Acorn Squash

Local acorn squash stuffed with apple, cranberry, and goat cheese quinoa and served with roasted beet puree.

(V, VG)

-DESSERT-

See available specials!

If anyone in your party has a food allergy or dietary restrictions please inform your server before placing order

*Consuming raw or undercooked food may be hazardous to your health