

# 11/21/2021

## sunday

to share

*Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 5*

*House Made Potato Chips with Aioli 6*

*Provençal Marinated Olives with Orange & Fennel 6*

*Artisan Cheese Trio with Orange Marmalade and Toasts 14*

### first course

*Truffled Potato Bisque with Croutons 7*

*Greener Roots Lettuces with Shaved Fennel, Granola, Parmesan & White Balsamic Vinaigrette 10*

*Pizette with Italian Sausage Ragout, Ricotta, Mozzarella & Parmesan 14*

*Oven Dried Tomato Relish & Raclette Bruschetta with Pickled Mustard Seeds 14*

*Smoked Fish Gratin with Crostini & Scallions 14*

*Prosciutto with Apples, Grapes, Whipped Goat Cheese, Local Honey & Hazelnuts 14*

### second course

*Delicata Squash Bread Pudding with Broccoli Rabe & Chunky Tomato Ragout 21*

*Grilled Bavette with Roasted Carrots & Parsnips, Crispy Potatoes, Salsa Verde & Steak Sauce 31*

*Grilled Bass with Cauliflower Puree, Roasted Cauliflower, Romesco & EVOO 30*

*Pan Roasted Chicken with Creamy Polenta, Shiitake Mushrooms, Blistered Cherry Tomatoes & Pesto 26*

*Mr. Aaron's Cavatelli with Braised Shortrib Sugo & Parmesan 23*

*Pork Scallopine with Creamy Brussels Sprouts, Charred Fennel & Pecorino 29*

**swag** "Frenchie" T-shirt \$25 "Lion" T-shirt \$25 "Lion" Hoodie \$30

Menu features local produce from Blue Heron Farmstead, The Farm & Fiddle, Henosis Mushrooms & Wildcard Ranch

Chef De Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

\*These foods may contain undercooked ingredients and or be cooked to order. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness.



# dessert

Pastry Chef Tom Huber

*Apple Calvados Cake with Carmelized Apples & Caramel Whip 10*

*Individual Coffee Soaked Chocolate Buttermilk Cake 10*

*Cranberry Breton Tart with Walnut Caramel Sauce Seasonal Housemade Cookies 6*

*Cranberry Sorbet with Tuille 6 Apricot Cheesecake Ice Cream with Pizzelle 6*

*Any Dessert a la mode +1.50*

## Hot Beverages

*Mulled Cider 6 Hot Chocolate 6 Spiked Cider 12 Spiked Hot Chocolate 12*

*French Press Bongo Java Mystic Brew / Decaf Jonesin' 3/6*

### High Garden Hot Teas & Herbal Infusions 4

*Caffeinated: Earl Grey, English Breakfast, Green Clouds & Mist, Ginger Revive, Creamsicle Oolong*

*Decaf: Honey Bliss, Sunshine Mint, Chamomile Citrus*

## Dessert Wine

*2015 Domaine de Durban, Muscat de Venise 8 2009 Vin Santo del Chianti, Malvasia, Trebbiano 9*

*Taylor Fladgate 20yr Tawny Port 12 Broadbent 5yr Reserve Madeira 10*

*Emilio Hidalgo PX Sherry 7 Domaine La Tour Vielle Banyuls 8*

## Cordials

*Carpano Antica 7*

*Chartreuse 8*

*Meletti Amaro 7*

*Amaro Dell Etna Antico Amaro D'Erbe 8*

*Pimms 7.5*

*Campari 8*

*Cocchi Vermouth di Torino 8*

*Kahlua 7*

*Grappa di Sicilia 6*

*Frangelico 8*

*AE Dor VS Cognac 9*

*Delord 25y Bas Armangac 16*

*B&B 8*

*Kubler Absinthe 10*

*Fernet-Branca 6*

*Calvados 8*

