# Á La Carte Menu

## Just Grazing

### Pear Salad 13
arugula, pears, apple cider vinaigrette, Bayley Hazen blue cheese, pecans

### ADK Beet Salad 13
mixed greens, local beets, chevre crumble, carrot, toasted pepitas, pomegranate molasses vinaigrette

### Crispy Brie 14
cranberry pecan chutney, grilled country bread

### Butternut Squash Soup 11
sage oil, bread crumbs, pepitas, crème fraîche

## Campfire Gatherings

### Cavatelli Bolognese 25
house-made cavatelli pasta, beef bolognese, tomatoes, carrots, peas, country bread

### Seared Scallops 36
charred corn and chorizo, swiss chard, forest mushroom broth

### Donahue Farm's Strip Loin 40
dry-aged strip, roasted Tucker Farm's potatoes, haricot verts, foie gras port butter

### Roasted Chicken 26
creamy garlic polenta, steamed broccoli, red wine pan jus

## Desserts

### Pumpkin Pie 10
spiced pumpkin, bourbon plum marmalade, maple whipped cream

### Warm Apple Crumble 10
spiced apples, vanilla bean ice cream, apple reduction

### Chia Pudding 10
oat milk, seasonal berry coulis, granola, vegan caramel

### Crème Brûlée 10
Donahue Farm's duck eggs, local maple syrup

# Pre Fixe Menu

## APPETIZERS

### Leek Gratin
melted leeks, bechamel sauce, gruyere cheese, grilled country bread

### Fried Brussels Sprouts
orange champagne dressing, walnuts, parmesan cheese

### Crispy Autumn Flatbread
fontina cheese, cranberry jam, arugula, pecans

### Roasted Butternut Tartlet
puff pastry, feta cheese, arugula, cider vinaigrette

## ENTRÉES

### Donahue Farms Turkey
mashed potatoes, mushroom sausage stuffing, seasonal vegetables, sage gravy

### Maple Glazed Ham
potato gratin, honey glazed carrots, roasted sweet potatoes

### Butternut Squash Gratin
melted leeks, fontina cheese, bread crumbs
*+ served with roasted sweet potatoes, honey glazed carrots, mashed potatoes +*

## DESSERTS

### Pumpkin Pie
spiced pumpkin, bourbon plum marmalade, maple whipped cream

### Warm Apple Crumble
spiced apples, vanilla bean ice cream, apple reduction

### Chia Pudding
oat milk, seasonal berry coulis, granola

### Crème Brûlée
Donahue Farm's duck eggs, local maple syrup

## $55 per person - one item per course