



Wednesday, October 12th
Dinner & Pumpkin Succulent Workshop

3 Course Menu

(subject to change)

First Course

(Choice of One)

CAESAR - Romaine, Crouton, Codesa Anchovy, Classic Caesar Dressing

HEN OF THE WOODS MUSHROOM - Cast Iron-Roasted Maitake & Oyster Mushroom Black Garlic Pesto

EGGPLANT PARMIGIANA - Local Eggplant, Sweet Pepper Ragú, House Smoked Mozzarella, Basil, Parmigiano

BURRATA - Buffalo & Cow's Milk Burrata, Fennel, Mango, Herb Vinaigrette

SECOND COURSE

(Choice of One)

GNOCCHI POMODORO - San Marzano Tomato, Fresh Mozzarella

RIGATONI - Veal Bolognese, Imported Buffalo Milk

ORECHIETTE - Shrimp, Scallop, Calamari, Sun Gold Tomato, White Wine

Pumpkin Ravioli – Chestnut, Buffalo Milk Sage Crema

CHICKEN – Thinly Pounded Chicken Breast, Arugula Grilled Orange, Parmigiana

THIRD COURSE

(Choice of One)

TIRAMISU – Mascarpone, Spongecake, Coffee Ice Cream, Espresso Crema

TORTA DI RICOTTO – Seasonal Preparation

CIOCCOLATO - Chocolate Cake, Toasted Hazelnuts, Stracciatella Semifreddo Chocolate Butter Cream

Toasted Italian Meringue