



**“Gourmet Getaway”  
3 Course Chef’s Tasting Menu**

(Menu subject to change)

*Complimentary Prosecco Toast*

**Bruschetta**

seasonal selections with house baked crostini

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*Choice of one:*

**Brûléed Figs**

whipped honey ricotta, prosciutto, winter melon

**Tuscan Kale Salad**

honey crisp apples, shaved fennel, dried cherries, goat cheese, apple cider vinaigrette

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*Choice of one:*

**Pumpkin Ravioli**

brown butter, sage, toasted pumpkin seeds, herb oil

**Wild Mushroom Risotto**

english peas, shaved truffle pecorino cheese, pea tendrils

**Chicken Franchese**

baby spinach, white wine, grilled lemon

**Pan Roasted Salmon**

marble potatoes, caramelized leeks, fava bean purée, vin cotta

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**Pumpkin Cheesecake**

cinnamon crumble, bourbon caramel sauce