

CHEF'S TABLE

SEASONAL

SHOWCASE

CRISPY SHRIMP + SHISHITOS

CREAMY POLENTA, CHARRED SCALLION
PESTO, PIQUILLO PEPPER COULIS

BUTTERNUT SQUASH BISQUE

VEGETARIAN; GOAT CHEESE,
BUTTERED CROUTON, BROWN BUTTER

JUMBO SHRIMP + CRAB LINGUINE

BUTTERNUT SQUASH PURÉE,
BROCCOLINI, KALE, WALNUTS,
PARMESAN CRUMBS

APPLEJACK SEA BASS

(SHOWN BELOW) (DINNER ONLY)

SWEET BOURBON REDUCTION, GRANNY
SMITH APPLES, SUN-DRIED CHERRIES,
WILD RICE RISOTTO

SEARED SCALLOPS + GREEN APPLE HASH

BUTTERNUT SQUASH PURÉE,
CHIMICHURRI

CRISPY DUCK

(DINNER ONLY)

GRAND MARNIER DEMI-GLACE,
SWEET POTATO MASHED

