



## 3 Course Dinner for 35 \$

### 1st

#### Pumpkin Mushroom Soup

our critically acclaimed traditional recipe

#### \*House Greens

gorgonzola, spiced walnuts, tomato, cranberries, balsamic

#### \*Beets & Greens

baby arugula, blue cheese, heirloom grape tomatoes, honey pistachio pickled onion, champagne vinaigrette

#### Better Cheddar

flatbread, grapes, ginger pear marmalade, walnuts

#### Shrimp Lejon

bacon, horseradish, tangy dill

### 2nd

#### \*Atlantic Salmon

pumpkin kale risotto, balsamic fig jam, fall spiced pepitas

#### \*Twin Petite Filet Mignon

roasted garlic yukon potatoes, haricot vert, bordelaise

#### \*Ancho Grilled Pork Tenderloin

chipotle whipped sweet potato, roasted garlic chard, jalapeno onion jam, blueberry cider gastrique

#### \*Crispy Skin Free Range Chicken

foraged mushroom risotto, garlic kale, madeira jus

### 3rd

#### Whiskey Apple Bread Pudding

woodside vanilla, bourbon caramel

#### \*Hot Fudge Brownie

homemade hot fudge, warm brownie, woodside vanilla ice cream

#### Crème Brulee

bourbon vanilla bean custard, almond biscotti, black berry jam

\*=Gluten Free