



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, goat cheese, heirloom grape tomatoes, honey pistachio, cipollini relish, champagne vinaigrette

Better Cheddar

flatbread, grapes, ginger pear marmalade, walnuts

Shrimp Lejon

bacon, horseradish, tangy dill

2nd

***Arctic Char**

pumpkin kale risotto, pickled figs, fall spiced pepitas, fig syrup, pancetta crisp

***Twin Filet**

roasted garlic yukon potatoes, haricot vert, bordelaise

***Seared Scallops**

amber rice blend, corn relish, ancho butternut puree, cilantro oil

Mushroom & Cheddar Stuffed Bacon Chicken Breast

all natural chicken, roasted brussels, tomato sherry butter, creamy parmesan polenta,

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, blackberry jam

*=Gluten Free