
Prix-Fixe - \$75 per person

WINE BY THE GLASS/BOTTLE \$12/\$42

primi

BUTTERNUT SQUASH SOUP (GF)

local organic squash, fried sage, black truffle mascarpone

CHESAPEAKE OYSTERS (4) (GF)(DF)

oysters, champagne espuma, mignonette, cocktail, lemon

ARUGULA AND PEAR SALAD (GF)(DF)(VG)

asian pear, spiced walnuts, shaved radish, fennel,
blood orange, charred citrus vinaigrette

secondi

TURKEY

roasted breast, focaccia stuffed leg, green beans, gin-
ger-cranberry sauce, porcini gravy

AMISH PORK CHOP (GF)

pennsylvania raised pork, sweet potato puree, broccolini,
bourbon-maple glaze

MUSHROOM RAGU (GF)(DF)(VG)

porcini, hen of the woods, king trumpet, cider braised
carrots, pearl onion, polenta cake, black truffle, sage

dolci

PUMPKIN SPICE TIRAMISU (DAIRY/GLUTEN)

whipped pumpkin mascarpone cream, ladyfingers, and
a spiced rum and coffee syrup served with a maple butter
pecan ice cream, with oat maple tuil

LIMONCELLO RICOTTA TORTE (DAIRY/ GF)

limoncello ricotta torte, with cranberry and currant
compote, whipped mascarpone cream and lemon sorbet

APPLE MAPLE SEMIFREDDO (VG/GF)

apple pie semifreddo with a brown butter maple caramel
sauce, on an oat crumble with a maple sugar tuile leaf

(DF) DAIRY FREE (GF) GLUTEN FREE
(V) VEGETARIAN (VG) VEGAN