



AUTUMN

Hors D'oeuvres

- Bourbon Apple & Brown Sugar Canape**, whipped goat cheese, toasted baguette
- Sweet Corn Soup Shooter**, Local sweet corn, herb oil and fried parsley
- Mushroom Flatbread**, Sautéed wild mushrooms, Gruyere cheese, truffle cream, and fresh chives
- Pumpkin Mascarpone Turnover**, candied shallots & sweet Balsamic
- Black Walnut Chicken Salad Tartlet**, dried Michigan cherries & rosemary
- Beef Tenderloin & Mushroom Skewer**, pan seared with garlic and thyme, oak barrel bourbon aioli
- Blackened Shrimp Skewer**, fresh squeezed lime
- Bacon wrapped Pork Tenderloin Skewer**, roasted pear butter
- Argentinean Lamb Chop**, fresh herb chimichurri, tzatziki sauce
- Waldorf Chicken Salad Slider**, candied walnuts, red grapes and granny smith apple
- Angus Beef Slider**, Homemade pickles, ketchup, sharp cheddar
- Beef Tenderloin Slider**, Spice rubbed beef tenderloin, horseradish cream, red onion marmalade
- Maryland Crab Cake Slider**, lump crab cake, brioche crumbs, remoulade sauce

Entrees & Sides

- Fall House Salad Mixed**, dried cranberries, candied walnuts, goat cheese, apple cider vinaigrette
- Signature Caesar Salad**, Rosemary & Sun dried tomato crouton, Pecorino cheese
- Whole Citrus Roasted Chicken**, roasted with fresh thyme, orange, lemon, and garlic
- Chicken & Sweet Corn Scallopini**, crusted in fresh herbs and brioche crumbs, sweet corn sauce
- Cacao crusted Beef Tenderloin**, red wine & fennel butter, fried onion straws
- Chimichurri Flank Steak**, fresh chimichurri sauce, fried onion straws
- Blackened Beef Brisket**, Slow roasted and served with horseradish Burgundy Au Jus
- Rainbow Trout Picatta**, lemon white wine and caper sauce
- Sweet Potato crusted Salmon**, saffron white wine cream sauce
- Maryland Crab Cakes**, parsley and lemon, Old Bay remoulade sauce
- Grilled Stuffed Portobello**, baby spinach, Chevre, and caramelized shallots
- Butternut Squash Vol au Vant**, puff pastry filled with candied butternut squash, toasted pistachios
- Toasted almond Green Beans**, toasted almonds and lemon zest
- Roasted Brussels Sprouts**, seared with roasted garlic, shallots, lemon zest, and sea salt
- Red Mustard Greens**, roasted garlic and caramelized onion
- Fall Vegetable Hash**, Herb roasted parsnips, Brussels sprouts, butternut squash and red bell pepper
- Toasted Almond Rice Pilaf**, fresh parsley and lemon zest
- Roasted New Potatoes**, tossed with herb oil & cracked black pepper
- Potato Gratin**, layered with parmesan cheese, fresh cream and thyme

Desserts

- Pumpkin Gingersnap Trifle**, spiced Pumpkin mousse, crumbled ginger snaps, white chocolate shavings
- Cranberry White Chocolate Cheesecake Bites**
- Pear Tartlets**, port wine poached pear compote
- Caramel Apple Spiced Cupcake Mini**, Salted Caramel Apple Frosting
- Signature Chocolate Truffles**, hand rolled using premium chocolate & cocoa powder