

# Chef's Menu

## • APPETIZERS •

### **RICOTTA AND PEAR CROSTINI 12**

Bosc pears, whipped ricotta, toasted pumpkin seeds, baby arugula, batard bread

### **BEEF AND NOODLE SOUP CUP 6 / BOWL 10**

## • SALAD •

### **APPLE HARVEST SALAD 12/7 G**

Honeycrisp apples, caramelized onions, feta cheese, dried cranberries, bacon, romaine lettuce, honey mustard vinaigrette

## • SEA AND LAND •

### **BRIE GRILLED CHEESE 15**

Toasted wheatberry bread, Neuske bacon, Honeycrisp apples, fig jam, brie, hand cut fries

### **SAUSAGE RIGATONI 24**

Rigatoni, sweet Italian sausage, caramelized onions, garbanzo beans, kale, house made marinara sauce, side salad

### **PAN SEARED HALIBUT 45 G**

Alaskan Halibut, olive tapenade, wild rice, side salad

## • DESSERT •

### **MAPLE PANNA COTTA 8 G**

Maple panna cotta, walnuts, pistachios, candied bacon

### **APPLE CRUMBLE CHEESECAKE 8**

Apple cheesecake, honey crisp apples, brown sugar crumble

*Suggested Wine ~ Baca Double Dutch Zinfandel, California, 2022*

Glass – 8 Quartino – 12 Bottle – 30

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

**G DENOTES GLUTEN FREE ITEM**