



**Seated Dinner Menu  
Winter 2010**

***First Courses***

**Pumpkin Bisque**

balsamic maple drizzle

**Citrus Salad**

fresh orange, fennel, kalamata, microgreens, chive "lemonette"

**Roasted Autumn Vegetable Tart**

farmer's cheese, micro greens

**Local Salad Greens**

shaved carrot, fried chickpeas, aged sherry vinaigrette

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***Second Courses***

**Homemade Orecchiette**

heirloom cranberry beans, bacon & pecorino

**Sweet Dungeness Crab Ravioli**

toasted cauliflower, parsley, cream

**Seared Wild Sea Scallop**

haricot verts, chorizo

**Wild Pacific Black Cod**

hen of the woods, leeks, ginger

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***Main Courses***

**Crispy Arctic Char**

sweet potato, braised swiss chard

**Pan Roasted Chicken**

polenta, thyme, apples

**Grilled Lamb Chop**

autumn vegetable farroto

**Hudson Valley Rib Eye**

wild arugula, caramelized cipollinis

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***Dessert Courses***

**Pumpkin Panna Cotta**

**Bartlett Pear Tartlet Tatin**

**Molten Chocolate Cake with Fresh Ricotta**

**Sorbet Trio**