

Menu

Artisan Rolls | Whipped Butter Trio (Salted, Truffle Squash, Herb)
Lavash | Hummus Spread

SALAD

Fennel & Charred Orange

Saffron Braised Fennel | Whipped Feta | Radicchio | Frisee
Watermelon Radish | Cherry Tomatoes | Green Olive Gel | Pomegranate
Charred Orange Vinaigrette | Parsley Oil
[GF, V]

ENTRÉE

Chicken & Bison

Birch Glazed Bison Short Rib | Spiced Quinoa Crumble | Chicken Roulade
Potato Pave | Hay Smoked Carrot Puree | Sage Roasted Parsnip
Oyster Mushroom | Demi Glaze
[GF]

VEGAN OPTION

Cabbage & Quinoa

Zucchini Herb & Quinoa Cabbage Roll | Roasted Tomato Sauce | Oyster Mushroom
Hay Smoked Carrot Puree | Sage Roasted Parsnip | Spiced Quinoa Crumble
[GF, DF, V, VEG]

DESSERT

Pumpkin Tartlet [V]
Apple Fritters w/ Blueberry Coulis [V]
Vegan Chocolate Decadence w/ Matcha & Strawberries [GF, DF, V, VEG]
Fresh Fruit Skewers [GF, DF, V, VEG]
Mini Churro Cheesecake Jars