



AUTUMN MENU OPTIONS

PASSED APPETIZERS

Grilled Cheddar w' Farm Apples, Smoked Bacon & Homemade Fig Jam

Cucumber Cups w' Curried Chicken Salad & Pomegranate

Warm Heirloom Carrot Soup w' Dukkah (V+)

SALADS

Local Fresh Picked Organic Greens w' Fuyu Persimmons, Roasted Pecans, Pickled Onion, Manchego & Pomegranate Vinaigrette

Salad of Organic Mixed Greens w' Asian Pear, Belgian Endive, Blue Cheese, Candied Walnuts & Rice Wine Vinaigrette

ENTREES

Apple Cider Pork Belly w' Caramelized Cippolinis, Black Kale & Toasted Almonds

Chili Rubbed Duck Breasts w' Orange-Ancho Sauce, Bok Choy & Roasted Sweet Potato

Portobello Mushroom Risotto w' Reggianito Parmesan, Black Truffle Oil, Long Beach Garden Herbs

DESSERTS

Apple Crisp Cinnamon Streusel & Vanilla Creme Anglaise

Native American Butternut Squash Spice Cake w' Whipped Cream (V)