



85 per person 4 Course Menu

First Course

Helen's Famous Crab Bisque

Jumbo Lump Crab Meat | Whipped Potato | Potato Gaufrette

Chef's Soup du Jour

Ask Your Server!

Second Course

Caesar Salad

Romaine | Parmesan Cheese | Buttered Croutons | Housemade Caesar Dressing | Parmesan Crisp |
White Anchovy

Fall Fin & Feather GF

Arugula & Baby Kale | Apple | Cranberries | Dijon Vinaigrette

Entrees

Butter Chicken GF

Tandoori Chicken Thighs | Jasmine Rice | Roasted Eggplant | Fresh Cilantro

Bouillabaisse

Cod | Mussels | Shrimp | Scallops | Tomato Broth | Lobster Ravioli

Kobe Flat Iron GF

Gouda Mashed Potatoes | Roasted Vegetables | Pine Nuts | Balsamic Glaze

Wild Boar Osso Bucco

Polenta | Roasted Cherry Tomatoes | Apricot Veal Demi

Pan Seared Trout

Rockefeller Cous-Cous | Cream Spinach | Maple Bacon Jam

Lentil Shepard's Pie GF, VG

Lentils | Peas | Carrot | Mushrooms | Mashed Potatoes

Finale

Snickerdoodle Crème Brulee

Vanilla & Cinnamon Custard | Caramelized Sugar | Snickerdoodle Cookie

Chocolate Blitz

Chocolate Mousse | Chocolate Shell | Cookie Crumble | Fresh Fruit

**Consuming Raw or under cooked meats, eggs or shellfish can increase risk of foodborne illness*

*** 22% gratuity will be added to parties of 6 or more*