

APPETIZER

Kale Salad

Sautéed Kale, Baby Kale, Pickled Shallot & Fennel, Orange Supremes, Tahini Dressing

MAIN COURSE

Beet Brined Trout

Kabocha Squash, Sea Asparagus, Swiss Chard, Sprouted Lentil

or

Papardelle Pasta

Handmade Pasta With Wild Mushrooms, Leeks, Peas, Kale, Basil Pistou, Crotonese

or

Grilled Chicken Supreme

Roasted Fingerling Potatoes, Fresh Seasonal Vegetables

DESSERT

Apple Cranberry Crumble With A Crément Glaze