

# FALL

## *FIRST COURSE*

### **FRENCH ONION SOUP**

Deep Dark Caramelized Onion Rich Beef Stock Bouquet  
Garni Baked Browned Gruyere Crut

## *SECOND COURSE*

### **CHEVRE CHAUD SALAD**

Roasted Seasonal Farmers market Vegetables  
Herb oil drizzle sea salt

## *THIRD COURSE*

### **SMOKED SALMON**

Whipped Neufchatel Dill Green Peppercorn  
Stuffed Gougeres

## *FOURTH COURSE*

### **SLOW ROASTED COCOA RUBBED PORK SHOULDER**

Whole grain mustard jus Apples and Pears  
Sweet potato puree Baby Bok Choy

## *DESSERT COURSE*

### **OVEN ROASTED PEAR**

Warm Caramel Sauce  
Tahitian Vanilla Ice Cream