



## PUMPKIN IGLOO MENU

### TO SHARE

choose one to share at table

BRUSCHETTA

WARM SPINACH DIP  
toasted focaccia

PARMESAN-ENCRUSTED CALAMARI  
soy ginger sauce

CHERRY PORK TENDERLOIN  
CROSTINI

### SOUP OR SALAD

choose one

SPINACH SALAD  
mandarin oranges, avocado

CLASSIC CAESAR SALAD

PUMPKIN BISQUE

### ENTRÉES

choose one

PAN-SEARED RIBEYE +5  
char-grilled, asparagus tips, mashed  
potatoes, demi-glace

SEARED SALMON  
saffron risotto with asparagus tips

CHICKEN PARMESAN  
bucatini, marinara, shaved parmesan

FALL GRAIN BOWL  
farro, roasted vegetables, maple-glazed  
nuts, dried cherries, apple cider vinaigrette

### DESSERT

choose one

CHOCOLATE CAKE

CHERRY VALLEY BREAD PUDDING  
vanilla anglaise

APPLE TART

### ENHANCE YOUR EXPERIENCE

Wine Pairing Flight per person – \$28/\$32  
Three or four curated pours

COURSE 1: PROSECCO

COURSE 2: CHARDONNAY OR  
SAUVIGNON BLANC

COURSE 3: CABERNET SAUVIGNON,  
PINOT NOIR, OR CHIANTI  
tailored to your entrée selection

COURSE 4: PORT WINE  
pairing available upon request

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