

# Sage & Cinnamon

## • FALL SEASONAL MENU •

### *Appetizers & small bites*

#### APPLE AND WHITE CHEDDAR TART

Sauteed honey crisp apples with white cheddar in a phyllo tart shell with a drizzle of thyme honey

#### FIG AND PROSCUITTO CROSTINI

Crispy bread topped with whipped ricotta, fresh figs, and proscuitto

#### LOADED MASHED POTATO FRITTER

Crispy mashed potato bites willed with bacon, cheese, and scallions

#### ENDIVE WITH PEAR AND GOAT CHEESE

Endive topped with goat cheese, toasted walnuts, and pear slices

#### SPINACH AND ARTICHOKE WONTONS

Wontons filled with spinach, artichoke, and cheese

### *Soup and Salad*

#### BEETROOT AND WATERCRESS SALAD

roasted beets over watercress with pistachios and horseradish creme fraiche

#### AUTUMN SALAD

Romaine, arugula, roasted sweet potato, apples, pumpkin seeds, in a maple vinaigrette

#### APPLE CRANBERRY KALE SALAD

Massaged kale with dried cranberries, apples, pancetta, almonds, feta, in an apple cider vinaigrette

#### GINGER BUTTERNUT SQUASH SOUP

Creamy butternut squash soup spiced with ginger, with croutons and toasted pepitas

### *Pasta*

#### BUTTERNUT SQUASH RISOTTO

Creamy risotto with roasted butternut squash and rosemary

#### SAGE AND BROWNEED BUTTER RAVIOLI

Ravioli in a browned butter sauce with sage leaves and topped with pecorino cheese

#### WHITE WINE AND MUSHROOM STUFFED SHELLS

Pasta shells filled with ricotta cheese and spinach covered in a white wine and mushroom sauce

#### WALNUT SAGE PESTO WITH DELICATA

Rotini pasta tossed with a walnut sage pesto, roasted delicata squash and shaved pecorino cheese

### *Entrees*

#### MAPLE DIJON CHICKEN THIGHS

Chicken thighs roasted in a maple mustard marinade

#### STUFFED ACORN SQUASH

Half a roasted acorn squash stuffed with quinoa, white beans, kale, and apples

#### PECAN CRUSTED PORK CHOPS WITH APPLE CHUTNEY

Pork chops crusted with chopped pecans, served with a fresh apple chutney

#### FRENCH ONION POT ROAST

Slow cooked chuck roast with sauteed onions, garlic, wine, and thyme

#### SCALLOPS IN A LEMON CAPER SAUCE

Seared sea scallops in a lemon and caper sauce with roasted garlic white bean puree

#### HERBED RICOTTA STUFFED CHICKEN

Chicken breast stuffed with ricotta in a white wine pan sauce

### *Accompaniments*

#### ROASTED ROOT VEGETABLES

#### ROASTED BRUSSELS SPROUTS

Brussels roasted with bacon and walnuts

#### HONEY GLAZED CARROTS

#### AUTUMN PEARL COUSCOUS

#### GARLIC SCALLION MASHED POTATOES

#### SWEET POTATO CASSEROLE WITH MARSHMALLOW TOPPING

### *Dessert*

#### CINNAMON APPLE GALETTE WITH VANILLA ICE CREAM

#### MAPLE POACHED PEARS WITH WHIPPED MASCARPONE AND GRANOLA

#### CHAI PUMPKIN SPICE CAKE WITH MAPLE BUTTERCREAM AND GANACHE

#### SALTED CARAMEL PECAN BROWNIES

Most items can be accomodated to be vegan and gluten free