

# COCKTAIL HOUR

FALL SELECTIONS

## BLOOMING HILL FARM HARVEST TABLE

(included)

**AN ASSORTMENT OF**  
*sliced meats, cheeses, farm pickles,  
seasonal crudite, & artisan breads*

## PASSED WOOD-FIRED PIZZAS

choose three  
additional = \$5 per guest

**WINTER SQUASH**  
*squash puree, shaved squash,  
Ricotta, hazelnuts, balsamic*  
(V)

**SLOW SMOKED BARBEQUE PORK**  
*pickled tomatillo, jalapeño, cilantro,  
house-made barbecue sauce*

**HEIRLOOM POMODORO**  
*tomato, mozzarella & herbs*  
(V)

**CACIO E PEPE**  
*pecorino, black pepper,  
breakfast radish*  
(V)

**BRUSSELS & SAUSAGE**  
*Shaved brussels sprouts, housemade sausage,  
parmigiano, mozzarella, horseradish crema*

**APPLE & BACON**  
*apple purée, cheddar, herbs*

## PASSED HORS D'OEUVRES

choose two  
additional = \$5 per guest

**“B.L.T.”**  
*fried green tomato, braised pork belly,  
wild greens*

**SOY MARINATED FARM EGG**  
*spicy kimchi, daikon radish, cilantro*  
(GF, DF)

**“BÁNH MÌ”**  
*roasted mushroom, cilantro,  
carrot slaw, spicy aioli*  
(V)

**CHICKEN TINGA TOSTADA**  
*smoked peppers, tomato,  
radish, cotija cheese*  
(GF)

**ARANCINI**  
*spicy vodka sauce, fried basil*  
(V, GF)

**BEET TARTARE CROSTINI**  
*whipped goat cheese, marinated beets,  
parmigiano*  
(V)

## OPTIONAL STATIONARY ADD ON:

**OYSTER RAW BAR**  
*\$4 per oyster  
minimum 100 oysters,  
recommended 3-6 per guest*

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free

\*this item can be modified in order to accommodate the indicated dietary restriction

# DINNER MENU

## FALL SELECTIONS

### ACCOMPANIMENTS

choose three  
*additional = \$5 per guest*

#### FALL MESCLUN SALAD

*feta, roasted beets, shaved fennel,  
golden balsamic vinaigrette*  
(V, GF)

#### FARM POLENTA

*roasted winter squash,  
toasted pepitas, pistachio*  
(GF, V)

#### MUSHROOM FARROTTO

*turnip, delicata squash, winter truffle*  
(V)

#### WOOD ROASTED

#### FALL VEGETABLES

*peppers, carrots, parsnips, turnips*  
(VV, GF)

#### SMASHED & FRIED

#### BABY POTATOES

*roasted garlic, rosemary*  
(VV, GF)

#### ROASTED WINTER SQUASH

*braised greens, goat cheese, honey*  
(V, GF)

#### 3 BEAN SALAD

*Cannellini, chickpea, black bean, grilled artichoke,  
fennel, red onion, herb, lemon*  
(VV,GF)

### ENTRÉES

choose two  
*additional = \$8 per guest*

#### BRAISED

#### LEG OF LAMB

*tomato ragu, mint yogurt*  
(GF)

#### WOOD ROASTED

#### PORK CHOP

*spicy apple compote*  
(GF, DF)

#### GRILLED WHOLE

#### STRIP LOIN

*fall salsa verde*  
(GF, DF)

#### FILET OF

#### STEELHEAD TROUT

*tomato, fennel, lemon yogurt*  
(GF)

#### BRICK OVEN

#### WHOLE CHICKEN

*brined and finished with herb au jus*  
(GF, DF)

#### SWEET POTATO STEAK

*chickpea beet purée, quinoa*  
(GF, VV)

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