

Cocktail Hour Menu

Fall Selections 2026

HARVEST TABLE

(included)

an assortment of sliced meats, cheeses, farm pickles, olives, crackers (GF), seasonal crudite, dips & housemade bread

PASSED HORS D'OEUVRES

(choose 2)

Crispy Potato Pancake

caramelized onions, creme fraiche,
herbs
(V, GF)

add caviar +\$2 | add lox +\$1

Squash Arancini

hot honey, fried parsley
(V, GF)

“B.L.T.”

fried green tomato, housemade bacon,
wild greens, aioli

“Bánh Mì”

roasted mushroom, cilantro,
carrot slaw, spicy aioli
(V)

Beet Falafel

tahini dressing, toasted sesame, fresh mint
(VV, GF, DF*)

Chicken Tinga Tostada

smoked peppers, tomato,
radish, cotija cheese
(GF, DF*)

PASSED WOOD FIRED PIZZAS

(choose 3)

Heirloom Pomodoro

tomato, mozzarella & herbs
(V, VV*)

Cacio e Pepe

pecorino, black pepper, breakfast radish
(V)

Winter Squash

squash puree, shaved squash,
ricotta, balsamic
(V, VV*)

Brussels & Sausage

shaved brussels sprouts, housemade sausage,
parmigiano, mozzarella, horseradish crema
(V*)

BBQ Brisket

cilantro, caramelized onions,
cheddar, housemade barbecue sauce

Fig & Gorgonzola

bechamel, farm greens, aged balsamic (V)

RAW BAR

(optional add on)

mignonette, lemons, housemade hot sauce

staffed by BHF kitchen attendant

Oysters \$4 each (min. 100 pieces, recommended 3-6 per guest)

Clams \$3 each (min. 100 pieces, recommended 2-4 per guest)

Cocktail Shrimp \$4 each (no minimum, recommended 3-6 per guest)

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free | NF* = can be made nut free

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

One Course Family Style Dinner Menu

Fall Selections 2026

ACCOMPANIMENTS

(choose 3)

Fall Mesclun Salad

pears, shaved fennel,
feta, golden balsamic vinaigrette
(V, GF)

Chopped Kale Caesar

pickled red onions, pecorino, rosemary breadcrumbs,
castelvetrano olives, croutons
(V, GF*)

Farm Polenta

roasted winter squash, toasted pepitas, aged balsamic
(GF, V)

Mushroom Farrotto

turnip, delicata squash, winter truffle
(V)

Wood Roasted Fall Vegetables

mixed seasonal vegetables, gremolata
(VV, GF)

Roasted Brussels Sprouts

whole grain mustard vinaigrette, pecorino
(V, GF, VV*, DF*)

Mashed Sweet Potatoes

pumpkin seeds, crispy parsnips
(V, GF)

Roasted Carrots

forbidden rice, spiced yogurt,
brown butter, maple glaze
(V, GF)

ENTRÉES

(choose 2)

Grilled Strip Loin

fall salsa verde
(GF, DF)

Filet of Steelhead Trout

tomato, fennel, lemon yogurt
(GF, DF*)

Brick Oven Chicken

brined & finished with herb au jus
(GF, DF)

Wood Roasted Pork Loin

apple mostarda
(GF, DF)

Braised Leg of Lamb

tomato ragu, mint yogurt
(GF, DF*)

Salt Baked Rutabaga

winter squash risotto
(VV, GF, DF)

SILENT OPTION:

Salt Baked Rutabaga

winter squash risotto
(V, VV, GF, DF)

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Two Course Family Style Dinner Menu

Fall Selections 2026

FIRST COURSE

(choose 1)

Fall Mesclun Salad

pears, shaved fennel,
feta, golden balsamic vinaigrette
(V, GF, VV*, DF*)

Chopped Kale Caesar

pickled red onions, pecorino, rosemary
breadcrumbs, castelvetrano olives, croutons
(V, GF*)

ACCOMPANIMENTS

(choose 3)

Fall Mesclun Salad

pears, shaved fennel,
feta, golden balsamic vinaigrette
(V, GF, VV*, DF*)

Chopped Kale Salad

pickled red onions, pecorino, rosemary
breadcrumbs, castelvetrano olives, croutons
(V, GF*)

Farm Polenta

roasted winter squash, toasted pepitas,
aged balsamic
(GF, V)

Mushroom Farrotto

turnip, delicata squash, winter truffle
(V)

Wood Roasted Fall Vegetables

mixed seasonal vegetables, gremolata
(VV, GF)

Roasted Brussels Sprouts

whole grain mustard vinaigrette, pecorino
(V, VV*)

Mashed Sweet Potatoes

pumpkin seeds, crispy parsnips
(V,GF)

Roasted Carrots

forbidden rice, spiced yogurt, brown butter,
maple glaze
(V, GF)

ENTRÉES

(choose 2)

Grilled Strip Loin

fall salsa verde
(GF, DF)

Filet of Steelhead Trout

tomato, fennel, lemon yogurt
(GF, DF*)

Brick Oven Chicken

brined & finished with herb au jus
(GF, DF)

Wood Roasted Pork Loin

apple mostarda
(GF, DF)

Braised Leg of Lamb

tomato ragu, mint yogurt
(GF, DF*)

Salt Baked Rutabaga

winter squash risotto
(VV, GF, DF)

SILENT OPTION

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Plated Dinner Menu

Fall Selections 2026

FIRST COURSE

(choose 1)

Fall Mesclun Salad

pears, shaved fennel,
feta, golden balsamic vinaigrette
(V, GF, VV*)

Chopped Kale Caesar

pickled red onions, pecorino, rosemary
breadcrumbs, castelvetro olives, croutons
(V, GF*)

ENTRÉES

(choose 3)

Filet of Steelhead Trout

tomato, fennel, lemon yogurt
(GF, DF*)

served with

Roasted Brussels Sprouts

whole grain mustard vinaigrette, pecorino
(V, VV*)

Grilled Strip Loin

fall salsa verde
(GF, DF)

served with

Mushroom Farrotto

turnip, delicata squash, winter truffle
(V)

Wood Roasted Pork Chop

apricot mostarda
(GF, DF)

served with

Mashed Sweet Potatoes

pumpkin seeds, crispy parsnips
(V, GF)

Brick Oven Chicken

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

served with

Farm Polenta

roasted winter squash, toasted pepitas,
aged balsamic
(GF, V)

Braised Leg of Lamb

tomato ragu, mint yogurt
(GF, DF*)

served with

Roasted Carrots

forbidden rice, spiced yogurt,
brown butter, maple glaze
(V, GF)

Salt Baked Rutabaga

(VV, GF, DF)

served with

Winter Squash Risotto

(VV, GF, DF)

SILENT OPTION:

Salt Baked Rutabaga

winter squash risotto
(VV, GF, DF)

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