



November 21st Dinner

Cocktail

Autumn Smash

Rum, Aperol, Lemon, Apple Cider, Lemon, Ginger Beer

Hors D'oeuvres

Honey Goat Cheese, Cranberry Moustarda, Raisin Nut Crostini

Mortadella Smear, Fig Balsamic, Ciabatta

Carbonara Arancini

Stuffed Olives (sausage, provolone, mozzarella)

Baked Clams (lemon, garlic, panko, bacon)

First Course

Roasted Beet & Pomegranate Salad, (honey lemon vinaigrette) Pickled Beet Puree

Burrata Hazelnuts, Bulls Blood, Crostini

Second Course

Tuscan Chicken Liver, Currant Shallot Agrodulce,

Seared Radicchio, Caramelized Seckle Pear, Truffled Red Grapes,

Spicy Honey, Fig Balsamic

Third Course

Garlic Shrimp with Calabrese Chili, Lemon & Spicy Capicola,

Cannellini Beans, Fennel, Tomato Confit, Rosemary

Black Olive Aioli

Fourth Course

Lasagna Bolognese

Layers of Homemade Pasta, Beef, Veal & Pork Ragout,

Herb & Parmesan Béchamel

Fifth Course

Apple, Pear & Cranberry Crisp

Vanilla Ice Cream