

\$35 for three courses

Pick one starter

Roasted farm squash soup
mushroom agrodolce, crème fraîche

Lollo rosso salad
red wine vinaigrette, brown butter croutons, chive

Oysters on the half shell
champagne mignonette

Pick one main

Manila clams & pork belly
whole-grains mustard, wine, caper berries, tarragon

Buttermilk-brined fried chicken
potato purée, gravy, biscuit with honey butter

Tagliarini & chanterelles
sage brown butter, pumpkin, reggiano, amaretti

Pick one dessert

Cracker jack ice cream sundae
salted caramel sauce

Maple corn bread
buttermilk custard, pepita granola