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# Autumn Menu

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## Appetizers

**Celery Soup...\$4**

saffron, fried parsley

**Fall Caesar...\$4**

romaine, roasted squash,  
fried poached egg

**Sauteed Snails...\$5**

mushrooms, garlic, polenta

**Clam Fritters...\$5**

celery leaves, basil cream

**Salumi...\$5**

soppressata, coppa, fig, apricot

## Entrees

**Seared Trout...\$10**

glazed beets, roasted potatoes,  
lemon fennel beurre blanc

**Carrot Pasta...\$9**

squash, parsnips, celeriac,  
brown butter, parsley

**Cornish Hen...\$11**

lentil and apple salad, celery, raisins

**Seared Pork Loin...\$11**

brussel sprouts,  
chorizo macaroni and cheese

**Grilled Beef...\$12**

Grilled Fennel, Mustard Greens,  
Goat Cheese, Chimichurri

## Sides

**French Fries...\$2**

**Chorizo Macaroni and Cheese...\$2**

**Roasted Potatoes...\$2**

**Brussel Sprouts...\$2**

**Glazed Beets...\$2**

**Lentil Salad...\$2**

# Culinaire

RESTAURANT

## A Sweet Finish

### **Cookies and Confections...\$5**

assorted cookies, muffins, and sweets

### **Grape Panna Cotta...\$5**

crispy peanut butter, cinnamon toast

### **Chocolate Ginger Cake...\$5**

pecans, cinnamon cream

### **Orange Polenta Cake...\$5**

apricot, buttermilk ice cream

### **Pear Crisp...\$5**

vanilla brown butter, cardamom cream