

# HARVEST DINNER

Wednesday, September 24th  
5-7:30 PM

## MENU

### THE DINER

- Maple Cider Pork Sandwich  
*Pickled Red Onion, Pommery Mustard Aioli, Brioche, Waffle Cut Sweet Potato Fries*
- Beef & Root Vegetable Shepherds Pie (GF)  
*Whipped Local Potatoes, Garden Herb Au Jus*
- Campanelle & Maple Leaf Duck Confit  
*Sherry Wild Mushroom Cream*

- Power Greens & Berry Thai Bird Chili •  
Smoothies (V)
- Gardens Best Rice Pilaf (V) •
- Fennel Pollen Root Vegetables (V) •
- Plancha Seared BBQ Oyster •  
Mushrooms & Garlicky Garden Kale (V)
- Smoked Bone in Chicken with •  
Lemon Herb Jus (H)

### GLOBAL

- Roasted Hudson Valley Steel Head Trout in Agedashi  
*Crispy Fried Tofu, Pickled Daikon, Puckers Kimchi with a Rich Umami Broth*

### EMILY'S GARDEN

- Sizzled Choy Okonomiyaki, Shoots & Sprouts, Sriracha Aioli, Tamari Ginger Vinaigrette

### THE BAKERY

- Spice Cake with Caramel Buttercream
- Pumpkin Cookies (V)
- Saratoga Apple Crisp

