

## Three Course Menu - \$33

Please select one from each course

### FIRST COURSE

#### Winter Vegetable Salad

Apple Cider Vinaigrette, Goat Cheese, Heirloom Apples

#### Celeriac Velouté

Latke, Remoulade

#### Wedge Salad

Baby Gem, Smoked Bleu Cheese, Black Garlic Caesar, Lardon

### SECOND COURSE

#### Pork Belly

Polenta, Spicy Tomato

#### Cacio e Pepe

Housemade Pasta, Uni Butter, Caviar

#### Cauliflower Steak

Kaffir Lime, Pistachio, Seasonal Dried Fruit

### THIRD COURSE

#### Beignet

Seasonal Fruit Compote, Creme Fraiche Chantilly

#### Creme Brûlée

Coconut Brûlée, Mango Compote, Coconut Chip

#### Chocolate & Beets

Chocolate Torchon, Beet Sherbet, Thyme Meringue

Add 3 per person to supplement with a bread basket



homestead  
on the roof

## Four Course Menu - \$44

Please select one from each course

### FIRST COURSE

#### Winter Vegetable Salad

Apple Cider Vinaigrette, Goat Cheese, Heirloom Apples

#### Celeriac Velouté

Latke, Remoulade

#### Wedge Salad

Baby Gem, Smoked Bleu Cheese, Black Garlic Caesar, Lardon

### SECOND COURSE

#### Pork Belly

Polenta, Spicy Tomato

#### Cacio e Pepe

Housemade Pasta, Uni Butter, Caviar

#### Cauliflower Steak

Kaffir Lime, Pistachio, Seasonal Dried Fruit

### THIRD COURSE

#### Lobster Pot Pie

#### Roasted Amish Chicken

Confit Chicken Hash, Winter Vegetable

#### Black Truffle Risotto

### FOURTH COURSE

#### Beignet

Seasonal Fruit Compote, Creme Fraiche Chantilly

#### Creme Brûlée

Coconut Brûlée, Mango Compote, Coconut Chip

#### Chocolate & Beets

Chocolate Torchon, Beet Sherbet, Thyme Meringue

Add 3 per person to supplement with a bread basket