

DINNER

FIRST COURSE

Shaved Brussels Sprout Salad

golden raisins, local apples, sunflower seeds & grana

Celery Root Soup

poached shrimp, country ham crumbs & lemon oil

Local Mixed Lettuces

feta, pecans & lime dressing

Hamachi Crudo

fennel, raw apple, cucumber & chili

MID COURSE

Wild Mushroom Risotto

black truffle & parmesan

ENTREE

Pan-Roasted Duck Breast

baby turnips, chestnuts & kumquat

Char-Grilled NY Strip

sunchokes, royal trumpet mushrooms, horseradish & worcestershire

Butter-Roasted Lobster Tail

winter citrus, parsnips, fennel & earl grey

Ham-Brined Hog Chop

white bean ragout, roasted pumpkin & pickled okra

DESSERT

Apple Cheesecake

apple butter, gingersnap & cinnamon whip

Dark Chocolate Layer Cake

Caramel corn & sweet cream ice cream

Crème Brulee

brown sugar, cranberry & pistachio

EXECUTIVE CHEF
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CULINARY TEAM
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