

Sunday Supper

November 9th- PRIME RIB

Suggested Pairing- Neal Family Napa Valley Cabernet Sauvignon 2022

STARTER

Autumn Greens Salad

*Roasted Beets, Honeycrisp Apples, Walnuts, Blue Cheese, Cider
Vinaigrette*

MAIN COURSE

Herb Crusted Prime Rib

Natural Jus & Horseradish Cream

SIDES

Roasted Potatoes

Shallots & Rosemary

Creamed Spinach

Garlic Confit & Parmesan

Yorkshire Pudding

Sunday Supper

November 16th- ROAST CHICKEN

STARTER

Caesar Salad

Gem Lettuce, Radicchio, Parmigiano, Anchovy, Garlic Croutons

MAIN COURSE

Heritage Roast Chicken

Thyme, Garlic & Lemon Jus

SIDES

Yukon Gold Whipped Potatoes

Charred Brussels Sprouts

Pancetta & Balsamic

Roasted Baby Carrots

Honey & Herbs

Sunday Supper

November 23rd- ROAST PORK

STARTER

Baby Kale Salad

Pears, Gorgonzola, Spiced Pecans, Pomegranate Vinaigrette

MAIN COURSE

Crown Roast of Berkshire Pork

Cider & Sage Jus

SIDES

Roasted Root Vegetables

Savoy Cabbage

chestnuts & bacon

Baked Apples

toasted farro & fennel sausage

Sunday Supper

November 30th- SUNDAY SAUCE

STARTER

Escarole & Cannellini Salad

Shaved Fennel, Red Onion, Pangrattato, Anchovy, Lemon Vinaigrette

MAIN COURSE

Sunday Sauce

Pork Braciole, Meatballs & Fennel Sausage

SIDES

Garlic Bread

olive oil, butter, parsley

Mezzi Rigatoni

pecorino romano

Broccoli Rabe

chiles, lemon, ricotta

Polenta al Forno

rosemary & parmigiano