

OVATION MENU | SEPTEMBER

RICOTTA TOAST (V)

fresh berries | local honey

VEGETABLE CRUDITÉ SHOOTERS (VV|GF)

Pablono ranch | hummus | guacamole

ROASTED BEET SALAD (GF)

Bosh Pears | walnuts | feta cheese

CHARRED BRUSSEL SPROUTS (VV|GF)

squash | dried cranberries | Dijon
vinaigrette

MERLOT BRAISED SHORT RIBS (GF)

celeriac puree | pickled vegetables | au jus

CHICKEN MADEIRA (GF)

bone-in chicken | forest mushrooms | grilled asparagus

CAULIFLOWER CHANA MASALA (VV|GF)

roasted buckwheat | garbanzo beans

ROASTED ROOT VEGETABLES (VV|GF)

marble potatoes | rutabaga | turnip

ASSORTED CHOCOLATE TRUFFLES

PETIT FOURS

MACAROONS

\$35 PER PERSON

Includes non-alcoholic beverage.

V = vegetarian; VV = vegan; GF = Gluten Free