THREE COURSE PRIX-FIXE DINNER $91

For the table

**HOMEMADE CORN BREAD**
Whipped maple butter and sea salt

**Appetizers**

**ROASTED PUMPKIN SOUP**
Sage, labaneh & herbal oil

**DELICATA SQUASH “MOUSSAKA”**
Braised lamb, tomatoes, fresh herbs, Reggiano, pine nuts & herbal labaneh sauce

**WILD OCEAN TROUT CRUDO**
Local apples, mint, celery, toasted nuts, pomegranate vinaigrette & trout roe

**CRISPY BABY ARTICHOKE**
Turmeric aioli, sumac, lemon & parsley

**FLASH FRIED HEIRLOOM CAULIFLOWER**
Green tahini, crushed tomatoes, pine nuts & Aleppo pepper glaze

**SELECTION OF HOUSE MADE MEZZE (FOR TWO)**
Hummus, fire roasted eggplant, spicy feta, labaneh & smoked trout dip

**Entrees**

**FREE RANGE PENNSYLVANIA TURKEY**
Slow roasted breast, thigh “shawarma” sourdough stuffing, baby brussels, sweet potatoes, wild mushrooms & turkey jus

**TABOON ROASTED RED SNAPPER**
Local squash puree, delicata squash rings, hen of the woods & sage “Beurre Blanc”

**SLOW COOKED SHORT RIB TAGINE**
Braised Swiss chard, baby green chickpeas, preserved lemon, cilantro & homemade harissa

**BAKED BRANZINO**
Roasted brocolini, fingerling potatoes, baby tomatoes, preserved lemon & salsa verde

**FRAMERS’ MARKET VEGETABLE TERRACOTTA**
Tomato confit, baby root vegetables, wild mushrooms, tahini, pine nuts & homemade couscous

**LAMB KOFTA KEBAB TERRACOTTA**
Tomato confit, roasted onions, pine nuts, tahini & flat bread dome

**Desserts**

**LOCAL MAPLE “POT DE CRÈME”**
Salted caramel, pomegranate molasses, candied pecans & Chantilly cream

**DECONSTRUCTED PUMPKIN PIE**
Sage, seasonal nuts, cinnamon & cinnamon ice cream

**SILAN**
Date molasses, rice crispy, candied nuts & shredded halva

**ROSEWATER PANACOTTA**
Poached strawberries, candied pistachios, kadaifi & fennel-lemon sorbet

**SELECTION OF HOUSEMADE ICE CREAMS & SORBETS**
Milk, chocolate, maple, caramel & seasonal sorbets