

**October 2009 – January 2010**

## **Fall Seasonal Hors d'oeuvres**

“Shot of Soup” Just what the doctor ordered to warm up the soul with our Roasted pumpkin soup with crispy sage, toasted pumpkin seeds and candied pancetta served in shot glass

“Embrace the earth” All kinds of earthy flavors will explode for the ultimate Umami sensation with our Balsamic braised Crimini mushrooms with herbs and Vidalia onions served “au gratin” with gorgonzola cheese

“Did you say bacon and shrimp?” That’s right, our House cured bacon wrapped shrimp skewer glazed with local tupelo honey, scented with orange and freshly grated horseradish

“The lighter side of life” All these rich flavors put together in their lightest form to create our Crispy fried potato chip with prosciutto horn, filled with Roquefort mousse and sprinkled with garlic chive

“Not tofurkey” but still delicious. Vegetarians and non-vegetarians alike will enjoy this seasonal produce inspired dish, our Local-organic cucumber round with arugula-walnut pesto and filled with “risotto style” red and gold beets and house made lemon-thyme crème fraiche.

“Donald who?” Does it get any better than our Slow-roasted duck canapé on brioche with caramelized pears and port wine-pomegranate reduction

“Tribute to Flay” Fusing southwestern flavors with local ingredients we have created our Chipotle roasted pork shoulder-sweet potato empanadas with house made smoked tomato jam

## **Fall Seasonal Pick up sweets**

“Mount Saint Hell-yeah” Absolute flavor eruption with our chocolate-ancho lava cake bites (Dark chocolate blended with a dash of freshly ground ancho powder and topped with toasted pumpkin seeds)

“My fair apple” we all remember trying to put our mouth around one of these guys, we make it easier with our Mini -caramel apple bites (Granny smith apples are cut into bite size cubes and dipped in our vanilla-bourbon caramel, then in toasted peanuts)

“Campfire memories” need we say more with our Smore’s on a stick (house made marshmallows on a stick dipped in milk chocolate and rolled in graham cracker crumbs)

“Lovely and Light” a reinvented version of sweet potato pie, our Sweet potato éclairs (freshly baked pate choux is filled with sweet potato custard topped with toasted pistachio meringue)