



# SEASONAL SUPPER CLUB

## VEGETARIAN MENU

### ARRIVAL

Apple marmalade, pickled and fresh crudite

Local bread, farm dips, apple smoked whipped butter

### START

Heirloom farm tomato & basil soup

Burrata of Persian basil, fire dried tomato, and apple balsamic vinegar

### SAVOR

French beluga lentils with apple, stone soup greens and brown butter  
\*house wine pairing

### SHARE

Roasted pumpkin, grilled farm fresh cheese, pumpkin pureé, raw olive oil, seeded bread shards

Beet root marinated tempeh grilled, roasted squash, baked onions with nasturtium basil pesto  
\*house wine pairing

### INDULGE

Charred whole apple cooked in cider and honey, cake crumble, Italian meringue, fennel  
\*local steamed cider