

SAMPLE MENUS

BREAKFAST

Join us for a la carte breakfast served daily in the Pavilion.

BUTTERMILK PANCAKES
local maple syrup, pork sausage

COUNTRY BREAKFAST
two sunny side up eggs, crispy fingerling potatoes,
maple braised pork belly, fresh herbs

THICK-CUT SOURDOUGH TOAST with choice of
locally foraged mushrooms, fresh herb pesto, goat cheese,
sunny side up egg
smashed avocado, olive oil, pickled red onions, fresh herbs
warm ricotta, homemade seasonal jam

PICNIC LUNCH

Each day we will offer two options of Chef's Choice Boxed Lunches, available for pickup in the Pavilion. Our menu will change daily, but we'll always have a vegetarian option.

DINNER

Our multi-course dinners are served nightly in the Pavilion

BURRATA SALAD
wilted chicory, mushroom, delicata
squash, toasted pepita, balsamico

ROASTED BEET SALAD
Citrus, green olives, parsley,
horseradish

GRASS-FED BEEF TENDERLOIN
creamy polenta, roasted delicata
squash, salsa verde

PAN SEARED SEA BASS
honeynut squash risotto, sage,
crispy sunchoke

PUMPKIN BREAD PUDDING
fresh whipped cream, maple pecan

GINGERBREAD CAKE
vanilla anglaise, poached pear,