

AUTUMN

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BUCKWHEAT GALETTE

Chard, delicata squash, and roasted cashew cream

ESCAROLE AND RADICCHIO SIDE SALAD

Pine nuts, balsamic vinaigrette

-warm the galette in the oven at 350 for 7 minutes - serve with side salad

ROASTED ROOT RISOTTO

Nettle walnut pesto and buttery breadcrumbs

Roasted pink turnips, radishes and beets over beet greens

-warm in a skillet w/ evoo and a little broth until the beet greens are cooked

CHIPOTLE CHILI WITH HOMINY AND SWEET POTATOES

Carrots, last of summer tomatoes, Iacopi Farm dried beans, spices

SOUP ADD ONS

Chili tortillas strips, spiced pumpkin seeds, pickled jalapenos, avocado

APPLE PIE CAKE

OPTIONAL PROTEIN:

LEMON HERBED WILD SALMON - pair with Galette

ITALIAN CHICKEN SAUSAGE - pair with Risotto

TOMATO BRAISED SPICED BEEF - pair with Chipotle Chili