



UNDER A HARVEST MOON MENU

COCKTAIL HOUR

Equinox Cocktail – Reposado tequila, caramelized fennel & agave syrup, Grand Marnier, absinthe, Peychaud's bitters, lime, fennel citrus salt

Strawberry Moon Mocktail - Strawberry and purple basil shrub with balsamic

Passed Appetizer - Herb blini, arugula, whipped goat cheese, orange cinnamon honey, roasted white & blue corn

SEATED DINNER

Appetizer - Seared scallop, butternut squash risotto cake, garlic bechamel, balsamic reduction

Salad - Greens, Blauhilde beans, Roma tomato, crispy chickpea, rosé vinaigrette

Entrée - Grilled flat iron steak, cilantro chimichurri, smoked paprika and manchego polenta with charred leek

Dessert - Harvest Moon Cake – cardamom cake, lemon cream, maple bourbon sauce, brown butter tuile

PICNIC DINNER

Appetizer - Charcuterie with meats, cheeses and crackers

Salad - Tri-tortellini pasta salad

Entrée - Cold smoked salmon bruschetta

Dessert - Harvest Moon Cake – cardamom cake, lemon cream, maple bourbon sauce, brown butter tuile

Chef Amanda Accurso of Roots. Seasonal Cuisine
Chef Lance McFarland of Marina 27
Mixologist Jessica Deister of Roots. Seasonal Cuisine

