



## DEVOUR MENU

\$35 per person  
*one selection for each course*

### FIRST COURSE

---

Butternut Squash Soup

East Street Salad *vg gf*

Mixed Greens / Fennel / Acorn Squash / Honeycrisp Apple /  
Spicy Pecan / Champagne Vinaigrette

### SECOND COURSE

---

Ancient Grains Rice *vg gf*

Roasted Rainbow Carrot / Roasted Cauliflower / Goat Cheese /  
Balsamic Reduction

Branzino

Zucchini / Squash / Yukon Potato / Tomato-Fennel Sauce / Basil Aioli

Roasted Half Chicken

Yukon Potato Purée / Brussels Sprouts / Pork Belly / Fennel /  
Lemon-Caper Beurre Blanc

N.Y. Strip\*

Celery Root Purée / Roasted Parsnip / Baby Carrot / Pear /  
Soy Molasses Glaze

### THIRD COURSE

---

Chocolate Terrine

Chocolate Graham Cracker / Ganache / Blackberry Sauce /  
Black Raspberry Cheesecake Ice Cream

Tres Leches

White Cake / Strawberry / Pineapple / Coconut /  
Paprika Whipped Cream / Vanilla Ice Cream

*vg* – vegetarian | *gf* – gluten-free

\*consuming raw or undercooked food may result in foodborne illness