



chef's menu

- first course -

WARM PRETZELS

stadium mustard/cheddar cheese sauce

PORK BELLY BISCUITS

maple glaze/pickled onion/chipotle mayo

- second course -

WEEDS & GREENS SALAD

toasted seeds/lemon cirtonette/pecorino

MIXED GREENS SALAD

citrus/walnut/bay blue cheese/poppy seed dressing

FRIED BRUSSELS SPROUTS

pickled peppers/asian pear/lemon puree/garlic aioli/parsley

- third course -

ROASTED BUTTERNUT SQUASH

pumpkin seed pesto/pomegranate/herbs/pecorino

PORCINI RIGATONI

mushroom/crème fraiche/sage/celery root-chestnut soffritto

BUTTERMILK FRIED CHICKEN THIGHS

vinegar hot sauce/caraway yogurt/basil

- fourth course -

DESSERT SAMPLER

candy bar/maple bacon donut/seasonal sorbet