

FALL HARVEST MENU

by INDULGE Gourmet

SOUPS & SALADS

Served with artisan bread

Beet salad

Arugula, golden beets, pomegranate, goat cheese and sherry vinaigrette

Harvest

Greens, Bartlett pears, cranberries, Castellano blue cheese, candied pecans, and apple balsamic vinaigrette

Butternut squash and pumpkin soup

With creme fraiche and smoked cheddar

ENTREES

Braised beef short ribs with red wine glaze
sweet potato gratin and crispy sage

Pork tenderloin with figs and port sauce
butternut squash risotto

Roasted chicken with rosemary cream sauce
garlic mashed potatoes with gruyere

Butternut squash lasagna with kale, mushrooms and rosemary cream

SIDE DISHES

Brussels sprouts
bacon, balsamic syrup and Italian truffle cheese

Roasted artichoke hearts
garlic and lemon aioli

Roasted cauliflower
butter, pine nuts, garlic and dates

DESSERTS

Pumpkin cheesecake

Bread pudding with bourbon caramel sauce

Dutch crunch apple pie with fresh whipped cream

SIGNATURE DRINKS

Autumn Thyme

vodka, muddled raspberries, lime

Pear Ginger Bellini

with Prosecco

Selection of Local Microbeers

Apple Cider Bourbon Cocktail

**Prices vary depending on number of guests and menu items selected.
Please contact Chef Laura at chef@indulge-gourmet.com or call
916.288.5761 for more information and a firm quote.**