

# THE HAUNTING

*West  
Shore*

INCLUDES UPON ARRIVAL.... a spooky cocktail or glass of wine from the bar and an amuse-bouche, a crab cake bite with spicy aoli and micro cilantro.

## FIRST COURSE: CHOOSE ONE

BUTTERNUT SQUASH SOUP

ANJOU PEAR SALAD radicchio / endive / walnuts /  
point reyes blue cheese / balsamic vinaigrette

## ENTREE COURSE: CHOOSE ONE

BRAISED SHORT RIBS yukon gold potato confit /  
roasted root vegetables / natural jus

SEARED DUCK BREAST sweet potato au gratin / roasted beets /  
caramelized shallots / port wine reduction

PAN SEARED SALMON sticky rice / chili glazed carrots /  
scallion kimchi ponzu sauce

VEGETARIAN GNOCCHI roasted brussel sprouts / sweet potato hash /  
sage / balsamic glaze / shaved parmesan

## DESSERT COURSE

PUMPKIN TARTLET with Vanilla Bean Ice Cream

 vegan

 gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Our Caesar dressing contains raw eggs.