

A taste of fall

A SEASONAL JOURNEY THROUGH FALL'S FINEST TASTES

Cocktails

MARTINI

chocolate bitters.

CASHMERE \$15 Rattlesnake Rosie's Chocolate Peanut Butter Pie Bourbon Cream, Stoli Vanilla Vodka, espresso, agave. PUMPKIN \$18 OLD FASHIONED Buffalo Trace Bourbon, pumpkin purée, orgeat, vanilla syrup. S'MORES \$17

CHERRY WOOD \$22 OLD FASHIONED

Woodford Double Oaked Bourbon, cherry juice, black walnut bitters.

Stoli Vanilla Vodka, agave, cream,

Kitchen

HARVEST BAKED BRIE Fig jam, candied walnuts, dried cranberries, rosemary, crost.	\$19
BUTTERNUT SQUASH RAVIOLI	\$28
Brown butter, sage, dried cranberries.	
PISTACHIO CRUSTED BLACK GROUPER	\$45
Sweet potato risotto, sautéed spinach.	
PUMPKIN CHEESECAKE	\$12

Whipped cream, bourbon maple syrup, candied pecans.

