

# chef's menu

## - first course -

### WARM PRETZELS

stadium mustard/cheddar cheese sauce

### PORK BELLY BISCUITS

maple glaze/pickled onion/chipotle mayo

## - second course -

### LITTLE GEM SALAD

radish/mixed herbs/avocado/beet puree/green goddess dressing/wheat berry

### ROASTED BUTTERNUT SQUASH

vadouvan butter/lemon yogurt/pickled jalapeño/pumpkin seeds

### FRIED BRUSSELS SPROUTS

cauliflower agrodolce/calabrian chile aioli

## - third course -

### ROASTED WILD MUSHROOMS

crispy potato/wise acre farms slow poached egg/caramelized onion/shiso/mizuna

### LINGUINE

butternut squash/brown butter/pecorino brodo/sage

### BUTTERMILK FRIED CHICKEN THIGH

vinegar hot sauce/caraway yogurt/basil

## - fourth course -

### DESSERT SAMPLER

“the candy bar”/spiced pumpkin donut/  
seasonal sorbet