**Homew on the Prairie**
Wildflower honey cornbread
Fall fruit dashi

**Pale Fire**
Greenmarket crudités
Tapioca crisp with chili-tomato ash
Pumpkin hummus
Roasted red pepper and walnut dip

**Roots** (choose one)
Tandoor carrots, chickpea purée, eggplant, pine nuts**
Castelfranco, pomegranate, asian pears and radishes**
Kabocha squash dumplings, soy & scallion oil**
Roasted beets with blackberries, labneh and tamarind

**The Road Not Taken** (choose one)
Garnet yam massaman curry, lily bulb, jack fruit, ginger**
Lobster mushroom galette, sheep’s milk cheese, almond-sorrel cream
Gnocchi w/butternut squash, celery root and truffles

**Look Homeward**
Green beans with toasted almonds
Mashed potatoes
Mushroom gravy
Sourdough stuffing

**House of Mirth**
Apple cider donuts
Pumpkin cheesecake
Chocolate truffles

$72 per person  **Vegan

chef John Fraser