

Parsnip & Apple Velouté

Pumpkin seed oil, crispy sage, ash roasted apple gastrique

(Velvety, fragrant, autumnal start)

Cherry Smoked Pork Belly with Grains & Corn

Charred Sweet Corn & Wild Mushroom Salad

*– Coal Toasted farro, pickled shallots, herb emulsion
(Bright, smoky, and earthy flavors balanced with acidity)*

Braise

Braised Short Rib “Bourguignon”

*– Glazed root vegetables, pearl onions, red wine reduction,
(Slow-cooked, deeply flavored centerpiece)*

Seasonal Interlude

Delicata Squash with Aged Goat Cheese

– Pomegranate seeds, toasted walnuts, chicory leaves

(A contrast course: bitter, sweet, creamy, and crunchy)

Dessert

Spiced Pear & Chestnut Tart

– Honey cream, cinnamon crumble

(Elegant close with warming spices and fall fruits)

Charred Delicata Squash with Smoked Ricotta & Hazelnut Oil

Fire-roasted squash rings, lightly caramelized over embers, paired with house-smoked ricotta and drizzled with toasted hazelnut oil. Finished with bronze fennel fronds.

Ember-Roasted Beets with Horseradish Cream & Pickled Apples

Beets buried in ash and roasted until sweet and smoky, sliced warm and served with horseradish cream, cider-pickled apple, and rye crumb.

Fire-Roasted Farro with Burnt Leeks & Sheep's Milk Cheese

Farro cooked in cast-iron over the fire with vegetable stock, finished with charred leeks, aged sheep's milk cheese, and a drizzle of walnut oil.

*The Middle***Braise of Wild Mushrooms, Chestnuts & Juniper**

A slow-braised ragout of wild foraged mushrooms and chestnuts, enriched with juniper and fire-reduced stock, served with charred sourdough.

Smoked Trout with Celeriac & Dill

River trout smoked gently over applewood, plated with celeriac remoulade, dill oil, and crispy rye.

*The Hearth***Wood-Fired Short Rib with Charred Carrots & Red Wine Ash Jus**

Beef short rib, braised low and slow with red wine and fire aromatics, finished over open flame. Served with blackened carrots and reduced jus perfumed with burnt rosemary ash.

Ember-Roasted Pumpkin with Sage, Brown Butter & Aged Pecorino (vegetarian)

Pumpkin wedges roasted directly on the embers until caramelized, topped with brown butter, crispy sage, and shaved pecorino.

*Sweet Smoke***Grilled Pears with Smoked Honey & Thyme Ice Cream**

Late-season pears fire-grilled until blistered, glazed with smoked honey, and paired with thyme-infused ice cream.

Ash-Roasted Apples with Dulce de Leche & Toasted Walnuts

Apples roasted whole in the coals, split open, filled with dulce de leche, and sprinkled with walnuts and sea salt.

To Drink

- Warm mulled cider with star anise & orange peel
- Smoked lapsang tea with bourbon & maple
- Bold reds with fire-kissed depth (Malbec, Syrah)