

FIRST COURSE

PUMPKIN SOUP

crème fraîche, pumpkin seed granola

RED ROMAINE SALAD

roasted apple, pickled fennel,
candied walnuts, goat feta,
sesame vinaigrette

SMOKED DUCK RAVIOLI

mushroom ragu, micro basil

ENTREE SELECTION

PETITE FILET*

truffle whipped Yukons, bordelaise
roasted garlic, baby carrots

Add 2 scallops \$15

JOYCE FARMS CHICKEN ROULADE

wild rice pilaf, haricot verts,
natural jus

HALIBUT*

sambuca, orzo, crispy artichoke,
garlic wilted spinach

GNOCCHI

chestnut pesto, sun-dried tomato,
brie, brown butter

DESSERT

CRANBERRY SEMIFREDDO

hazelnut flour crumble,
candied orange, spiced cranberry sauce,
white chocolate anglaise

SPICED AND SPIKED

flaky crust, marzipan, vanilla bean
gelato, fall spiced apples with almond

MAPLE MOUSSE CAKE

devil's food cake, maple mousse, caramel

FEATURED WINE PAIRINGS

Introvert Cabernet

Acampo, CA
17 | 61

Anterra Pinot Grigio

Terre Sicilian, IT
11 | 40

The Beach Rosé

Provence, FR
14 | 52

TIP THE KITCHEN INITIATIVE

Church and Union Guests,
WE are trying something different.

HERE'S HOW IT WORKS:

Your receipt will now have an additional line that reads "KITCHEN TIPS"

CHOICE: Leaving a gratuity is entirely up to you! Please do NOT feel obligated.

WORTHY: Kitchen Gratuity should only be awarded for an experience that's worthy.

FOR WHO?: All kitchen staff who are working today. Every contribution will be paid to the kitchen team in addition to their normal pay.

PARTNERSHIP: 5th Street Group ownership will match total Kitchen Gratuity up to \$500 each day.

APPRECIATION: If you are reading this, **WE** are thankful you are here.

THANK YOU FOR CHOOSING US!

- 5TH STREET GROUP