

Cocktail Hour Menu

Fall Selections 2025

HARVEST TABLE

(included)

an assortment of sliced meats, cheeses, farm pickles, olives, crackers (GF), seasonal crudite, dips & housemade bread

PASSED HORS D'OEUVRES

(choose 2)

Crispy Potato Pancake

*caramelized onions, creme fraiche,
herbs
(V, GF)*

add caviar +\$2 | add lox +\$1

Arancini

*spicy vodka sauce, fried basil
(V, GF)*

“B.L.T.”

*fried green tomato, housemade bacon,
wild greens, aioli*

“Bánh Mì”

*roasted mushroom, cilantro,
carrot slaw, spicy aioli
(V)*

Beet Crostini

*lemon yogurt, apricot mostarda,
sherry vinaigrette
(V, VV*, GF*, DF*)*

Chicken Tinga Tostada

*smoked peppers, tomato,
radish, cotija cheese
(GF, DF*)*

PASSED WOOD FIRED PIZZAS

(choose 3)

Heirloom Pomodoro

*tomato, mozzarella & herbs
(V, VV*)*

Cacio e Pepe

*pecorino, black pepper, breakfast radish
(V)*

Winter Squash

*squash puree, shaved squash,
ricotta, balsamic
(V, VV*)*

Brussels & Sausage

*shaved brussels sprouts, housemade sausage,
parmigiano, mozzarella, horseradish crema
(V*)*

BBQ Brisket

*cilantro, caramelized onions,
cheddar & house-made barbecue sauce*

Passata

*olive tapenade, house cured bacon,
fresh mozzarella*

RAW BAR

(optional add on)

mignonette, lemons, housemade hot sauce

staffed by BHF kitchen attendant

Oysters \$4 each (min. 100 pieces, recommended 3-6 per guest)

Clams \$3 each (min. 100 pieces, recommended 2-4 per guest)

Cocktail Shrimp \$4 each (no minimum, recommended 3-6 per guest)

GF = Gluten Free | V = Vegetarian | VV = Vegan | DF = Dairy Free | NF* = can be made nut free

*this item can be modified in order to accommodate the indicated dietary restriction

Dinner Menu

Fall Selections 2025

ACCOMPANIMENTS

(choose 3)

Fall Mesclun Salad

*pears, shaved fennel,
feta, golden balsamic vinaigrette*
(V, GF)

Beets & Greens

*roasted & marinated beets, arugula,
bocconcini, italian vinaigrette*
(V, GF)

Farm Polenta

*roasted winter squash, toasted pepitas,
aged balsamic*
(GF, V)

Mushroom Farrotto

turnip, delicata squash, winter truffle
(V)

Wood Roasted Fall Vegetables

peppers, carrots, parsnips, turnips
(VV, GF, DF)

Roasted Brussels Sprouts

whole grain mustard vinaigrette, pecorino
(V, VV*)

Mashed Sweet Potatoes

pumpkin seeds, crispy parsnips
(V,GF)

ENTRÉES

(choose 2)

Grilled Strip Loin

fall salsa verde
(GF, DF)

Filet of Steelhead Trout

tomato, fennel, lemon yogurt
(GF, DF*)

Brick Oven Chicken

brined & finished with herb au jus
(GF, DF)

Wood Roasted Pork Loin

apricot mostarda
(GF, DF)

Braised Leg of Lamb

tomato ragu, mint yogurt
(GF)

Salt Baked Rutabaga

winter squash risotto
(VV, GF, DF)

SILENT OPTION:

Salt Baked Rutabaga

winter squash risotto
(VV, GF, DF)

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