

A Hauntingly Romantic Evening

A Five-Course Culinary Experience

Saturday, October 31, 2026

AN ENCHANTED BEGINNING

Midnight Oyster
East Coast Oyster, Champagne Mignonette, Finger Lime, Black Sea Salt

SECOND

The Witching Hour
Roasted Pumpkin Velouté, Brown Butter, Toasted Pumpkin Seed, Black Truffle Crème Fraîche

THIRD

Autumn's Dark Romance
Wild Mushroom & Ricotta Raviolo, Sage Beurre Noisette, Crispy Shallots, Aged Parmesan

FOURTH

Guest's Selection

The Black Rose
Filet Mignon, Truffle Pommes Purée, Roasted Baby Carrots, Black Garlic, Red Wine Reduction

The Haunted Sea
Butter-Poached Halibut, Saffron Potato Fondant, Braised Leeks, Champagne Beurre Blanc, Chive Oil

The Harvest Moon
Roasted Delicata Squash, Wild Mushroom & Chestnut Ragout, Crispy Sage, Pomegranate Reduction

A SWEET FINALE

Guest's Selection

Death by Chocolate
Valrhona Dark Chocolate Flourless Torte, Amarena Cherries, Black Cocoa Crumble
Blood Orange Reduction, Edible Gold Leaf

The Poisoned Apple
Red Wine-Poached Honeycrisp Apple, Madagascar Vanilla Bean Mascarpone
Spiced Port Wine Reduction, Black Cocoa Crumble



$185.00 per person