



AMELIA'S

FALL PRIX FIXE MENU FAMILY STYLE APPETIZERS

-for the table-

-WOOD ROASTED CARROTS- (GF)

*Sumac, Burnt Honey Labneh,
Preserved Lemon Gremolata, Chili Oil, Red Onion*

-HUMMUS & FLATBREAD- (VG)

Paprika, Chimichurri, Horno Bread, Za'atar, Pine Nuts

-WOOD FIRED EMPANADAS-

*Ground Beef, Butternut Squash, Potato,
Brie, Onion, Balsamic & Caramelized Shallot Aioli*

SOUP & SALADS

-choice of-

-BUTTERNUT SQUASH APPLE BISQUE- (.VG)

Apple Brandy, Coconut Milk, Sage Oil

-LEMONY KALE SALAD- (GF)

Grana Padano, Lemon, Olive Oil, Pine Nuts

-FRIED BRUSSELS SPROUT SALAD-

*Roasted Acorn Squash, Pepitas, Pickled Apple,
Manchego, Fried Rosemary, Apple Cider Vinaigrette*

ENTRÉES

-choice of-

-*CAMPFIRE ATLANTIC SALMON-

*Root Vegetable Hash, Green Peppercorn au Poivre,
Charred Leek, Fennel, & Lemon Salad*

-TAGLIATELLE-

(Vegetarian Version Available)

*Andouille Sausage, Butternut Squash alla Vodka,
Sautéed Kale, Confit Fennel, Chili Oil, Grana Padano*

-MUSHROOM DUXELLES RAVIOLI-

(Vegetarian Version Available)

*Short Rib, Chanterelles, Caramelized Onion,
Garlic Butter Cream Sauce, Manchego, Hazelnuts*

-BRICK CHICKEN-

*Parsnip Velouté, Garlic & Orange Citrus Carrots,
Chicken Jus, Fall Spiced Cornbread, Parsnip Chips*

-*8 OZ WOOD GRILLED FILET MIGNON- (GF)

*Confit Garlic Roasted Broccolini, Horseradish &
Rosemary Smashed Fingerling Potatoes, Bordelaise*

DESSERTS

-choice of-

-PUMPKIN BASQUE CHEESECAKE-

Vanilla Whipped Cream, Gingersnap Crumble

-CHOCOLATE STOUT CAKE-

*Coffee Buttercream,
Espresso Caramel, Chocolate Shavings*

-WHITE WINE POACHED PEAR (GF)-

Horchata Rice Pudding, Hazelnut, Cajeta Sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness*