



DANIEL'S RESTAURANT + COCKTAIL BAR



# DINNER MENU

choose one item from each course \$55



## FIRST COURSE

**Hamachi Aguachile** amberjack, apple, yuzu kosho GF

**Crab Fritter** crab fat aioli & salsa matcha

**Braised Beets** whipped Vermont goat cheese, smoked purple raisin vinaigrette, walnut & espresso streusel crumble VG

**Chicory Caesar** seasonal chicories, citrus, parmigiano, chicken skin tuile, Caesar dressing

**Wedge Salad** iceberg lettuce, tomato conserva, guanciale, bleu cheese dressing GF

## SECOND COURSE



**Pork Chop** tea brined Berkshire pork chop, roasted butternut squash, smoked squash puree, pork jus GF

**Cornish Hen** buttermilk brined half-hen, flash fried, seasonal root vegetables, root beer jus

**Pistachio Agnolotti** house-made pasta, bleu cheese fonduta, roasted local mushrooms, pickled kale VG

**Tagliatelle** house-cut pasta, oyster mushrooms, guanciale, pecorino cream, chive oil

**Trout pan** roasted trout filet, melted leeks, herbed Ikura beurre blanc GF



## THIRD COURSE

**Sweet Potato Curd** marshmallow cream cheese icing, toasted rice crispies, fall spices

**Cookies & Cream** two homemade double chocolate cookies with homemade vanilla ice cream

**Deconstructed Cheesecake** toasted graham cracker, fig compote

**Panna Cotta** dulce de leche, vanilla, peanut brittle salt