



Mixed greens salad with persimmons, pears and pomegranate in apple cider vinaigrette.



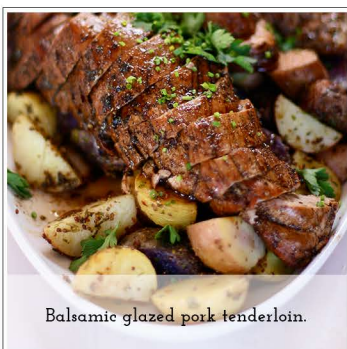
Broccolini with garlic chips.



Shucked oysters.



Baked gigande beans with Meyer lemons, tomatoes and herbs.



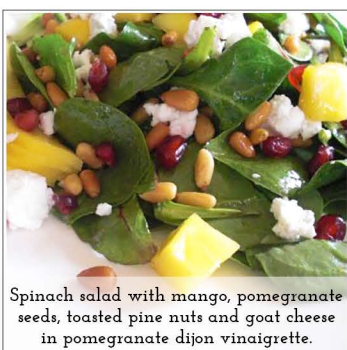
Balsamic glazed pork tenderloin.



Sample Autumn and Thanksgiving Cuisine



Quinoa salad with fresh pitted cherries, dried currants, toasted almonds and goat cheese.



Spinach salad with mango, pomegranate seeds, toasted pine nuts and goat cheese in pomegranate dijon vinaigrette.

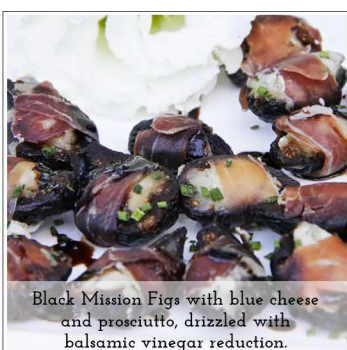
Autum's Harvest

*The ingredients most characteristic of the seasons are in bold.

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|---------------------|-------------------|------------------------|
| apples | fennel | pheasants |
| beans | figs | pomegranates |
| beans, green & lima | game | pork |
| blood oranges | garlic | pumpkins |
| broccoli | grapes | quail |
| broccoli rabe | grapes, Muscat | quinces |
| brussels sprouts | herring | rabbits |
| cabbage | leeks | radicchio |
| capon | lemons, Meyer | radishes |
| cauliflower | lobster | shellfish |
| celery root | maple syrup | squab |
| cèpes | mushrooms | squashes |
| chanterelles | mussels | swordfish |
| chestnuts | onions | tangerines |
| coconuts | papayas | turkey |
| cranberries | partridges | truffles, white |
| daikon | pears | venison |
| dates | peppers | walnuts |
| duck | persimmons | |



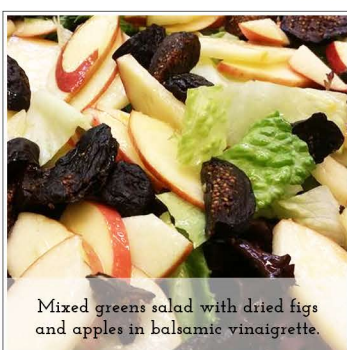
Mini pumpkin coconut tarts.



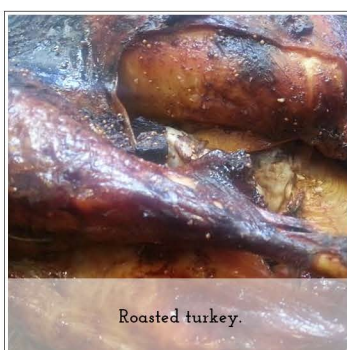
Black Mission Figs with blue cheese and prosciutto, drizzled with balsamic vinegar reduction.



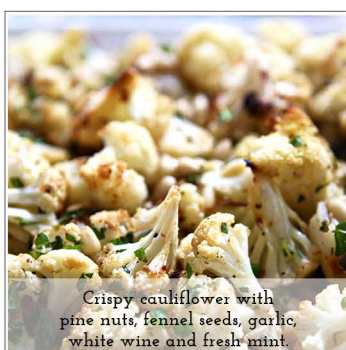
Pumpkin-spiced bread pudding with chocolate chips.



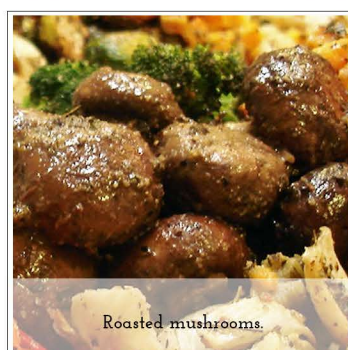
Mixed greens salad with dried figs and apples in balsamic vinaigrette.



Roasted turkey.



Crispy cauliflower with pine nuts, fennel seeds, garlic, white wine and fresh mint.



Roasted mushrooms.