



AMELIA'S
FALL SEASON 2023

FAMILY-STYLE APPETIZERS

-for the table-

-SLOW ROASTED CARROTS- (GF)

Brie & Onion Fondue, Chimichurri, Almond, Red Onion

-HUMMUS & FLATBREAD-

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

-WOOD FIRED EMPANADAS-

*Beef, Potato, Onion, Bell Pepper Puree,
Chimichurri Aioli*

SOUP & SALAD

-choice of-

-BUTTERNUT SQUASH, & POTATO SOUP (GF)

Confit Duck, Fennel, Chili Oil

-ASSORTED TUSCAN LETTUCES (GF)

*Pears, Candied Bacon,
Blue Cheese Dressing, Parsnip Chip*

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-CAMPFIRE ATLANTIC SALMON

*Hazelnut Crust, Sweet Potato Latkes, Broccolini,
Parsnip Puree, Apple Cider Reduction*

-HAND CUT FETTUCINI

*VEGETARIAN UPON REQUEST

*Butternut Squash ala Vodka, Braised Fennel,
Tuscan Kale, Crab, Pepita, Grana Padano*

-CURRY SPICED QUAIL

*Apple-Spinach Stuffing,
Pumpkin-Mascarpone Risotto, Pine Nuts, Apple Jus*

-HOUSE MADE RAVIOLI

*Stuffed with Braised Beef Short Rib & Mascarpone,
Hon Shimiji, Grana Padano, Fig Syrup*

-8 OZ WOOD GRILLED FILET MIGNON (GF)

*Glazed Parsnip, Broccolini, Bordelaise,
Mushroom Compound Butter, Horseradish*

DESSERTS

-choice of-

-LEMON MERINGUE ECLAIRE-

Lemon Cream, Raspberry Jam, Toasted Meringue

-COCONUT CHEVRE CHEESECAKE-

Goat Cheese, Toasted Coconut, Peach Compote

CHOCOLATE CREAM PIE

*Flakey Crust, Rich Cream Filling, Caramel Sauce,
Toasted White Chocolate Whipped Cream*