



AMELIA'S

FALL MENU 2024

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, Sweet Potato, Caramelized Onion,
Rosemary Aioli*

SALADS

-choice of-

-CIDER POACHED PEAR & FRISEE (GF)

*Blue Cheese, Fig-Balsamic Vinaigrette,
Candied Walnut*

-FRIED BRUSSELS SPROUTS

*Pickled Apple, Focaccia Croutons, Rosemary,
Smoked Cheddar, Creamy Apple Vinaigrette*

-LEMONY KALE SALAD (GF)-

Grana Padano, Lemon, Olive Oil, Pine Nuts

ENTRÉES

-choice of-

-CAMPFIRE SCOTTISH SEA TROUT

*Caramelized Brussel Sprouts, Apple-Parsnip Velouté,
Pancetta, Parsley*

-HAND CUT PAPPERDELLE

**VEGETARIAN UPON REQUEST*

*Elk Bolognese, Caramelized Fennel,
Lion's Mane Mushroom, Stracciatella*

-HOUSE MADE RAVIOLI

*Smoked Lobster & Rock Shrimp, Fennel, Garlic Confit,
Spinach, Red Curry*

-SOUS VIDE DUCK BREAST

*Root Vegetable Pavé, Braised Cabbage,
Cranberry-Duck Jus*

-8 OZ WOOD GRILLED FILET MIGNON (GF)

*Maple-Dijon Carrots,
Herb Roasted Bliss Potato, Bordelaise*

DESSERTS

-choice of-

-CHEVRE CHEESECAKE-

*Blood Orange Curd, Goat Cheese,
Raspberries, Coconut*

-PEACH CRISP-

Gingersnap Crumble, Honeycomb, Caramel Ice Cream

STRAWBERRY SHORTCAKE-

Cream Scones, Macerated Strawberry,