

# LINCOLN

## Fall 2017 Private Events

### MENU I

#### First Course

*(please pick 2 options for your group)*

**Fall Squash & Bean Minestrone** *rosemary olive oil, bacon, fresh thyme*

**Crispy Brussels Sprouts** *apple cider gastrique, bacon crumb, white grapes*

**Rainbow Chard Salad** *persimmons, sunchoke chips, blue cheese dressing*

#### Main Course

*(please pick 3 options for your group)*

**Roasted Miso Cured Salmon** *black rice, cauliflower, blonde raisin relish*

**Fall Spiced Roasted Amish Pumpkin Risotto** *whipped crème fraiche,  
sherry reduction, micro arugula*

**Roasted Amish Chicken** *brown butter butternut squash puree, cipollini onion, agro-dolce, salted  
hazelnut crumb, roasted chicken jus, sautéed rainbow chard*

**Braised Beef Short Rib** *pomme puree, roasted mushroom, crispy parsnip, black pepper demi glace  
(add \$5 per person to include this as an option)*

#### Dessert

*(please pick 2 options for your group)*

**Cinnamon Roasted Apple Tart** *marcona almond, smoked raisin puree, vanilla ice cream*

**Fruit & Sorbet** *summer fruit, lemon basil sorbet*

**Fudge Cake** *passion fruit, mocha milk chocolate custard, coco nib crumble*

**\$59 per person**

*\*does not include tax, gratuity or beverages*

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## Fall 2017 Private Events

### MENU II

#### First Course

*(please pick 3 options for your group)*

**Korean Mussels** *kochujang, kimchi, green onion*

**Fall Squash & Bean Minestrone** *rosemary olive oil, bacon, fresh thyme*

**Pinot Noir Poached Pear Salad** *baby arugula, frisee, candied walnuts, red wine vinaigrette*

**Bacon Wrapped Medjool Dates** *goat cheese, chermoula, preserved lemon*

#### Main Course

*(please pick 3 options for your group)*

**Fall Spiced Roasted Amish Pumpkin Risotto** *whipped crème fraiche,  
sherry reduction, micro arugula*

**Roasted Amish Chicken** *brown butter butternut squash puree, cipollini onion, agro-dolce, salted  
hazelnut crumb, roasted chicken jus, sautéed rainbow chard*

**Braised Beef Short Rib** *pomme puree, roasted mushroom, crispy parsnip, black pepper demi glace*

**Roasted Miso Cured Salmon** *black rice, cauliflower, blonde raisin relish*

**Roasted Pork Loin** *shaved brussels sprouts, apple cider pickled pears, spice gastrique*

#### Dessert

*(please pick 3 options for your group)*

**Fruit & Sorbet** *summer fruit, lemon basil sorbet*

**Fudge Cake** *passion fruit, mocha milk chocolate custard, coco nib crumble  
lemon thyme oat topping, maple brown sugar gelato*

**Pumpkin Doughnuts** *medjool date puree, pecan praline, gingerbread ice cream*

**\$69 per person**

*\*does not include tax, gratuity or beverages*

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## Fall 2017 Private Events

### MENU III

#### First Course

*(please pick 3 options for your group)*

**Pinot Noir Poached Pear Salad** *baby arugula, frisee, candied walnuts, red wine vinaigrette*

**Duck Liver Mousse** *black mission figs, candied pecan, grilled brioche*

**Napa Cabbage Salad** *Asian pear, orange, pomegranate vinaigrette*

**Korean Mussels** *kochujang, kimchi, green onion*

**Caramelized Fig & Charred Radicchio Salad** *hazelnut praline, white balsamic vinaigrette, basil*

#### Main Course

*(please pick 3 options for your group)*

**Pan Seared Scallops** *herb roasted spaghetti squash, crispy brussels sprouts, orange puree*

**Sweet Potato Gnocchi** *confit cipollini onion, parsnips, smoked maple pear, rosemary*

**Pan Roasted Grouper** *fall spice roasted baby carrots, lentil, carrot top chimichurri*

**Grilled Creekstone NY Strip Loin** *roasted sunchoke, black garlic puree, broccoli rabe, lemon confit*

**Roasted Pork Loin** *shaved brussels sprouts, apple cider pickled pears, spice gastrique*

#### Dessert

*(please pick 3 options for your group)*

**Dark Chocolate S'more Cake** *bruleed banana, toasted marshmallow, candied pecan*

**Fall Spice Roasted Pear Galette** *orange marmalade, mint, cranberry sorbet*

**Fruit & Sorbet** *summer fruit, lemon basil sorbet*

**Fudge Cake** *passion fruit, mocha milk chocolate custard, coco nib crumble*

**\$79 per person**

*\*does not include tax, gratuity or beverages*