



# Nightbell Fall Seasonal Chef's Menu

\$48 per person

*excludes 7% tax and 20% gratuity / presented as one check*

## One

charcuterie, seasonal selections of our finest meats

oysters on the half shell, house hot sauce, grilled lemon, "old bay" saltines, apple mignonette, smoked horseradish cream

brown butter skillet corn bread, chicken butter, seasonal jams

## Two

"deviled eggs" warm corn sabayon, sunburst trout farm smoked trout gravlax, trout roe

roasted winter squash, miso apple butter, shiso (seasonal)

seasonal fish, sunchokes, cowpeas, sauce americaine (seasonal)

## Three

sautéed farm spring greens, lardons, pickled vidalia onion, poached egg, cornbread crumble

grilled steak with pecan and roasted red pepper sauce-  
daily house cut of dry-aged *apple brandy* beef

smoked golden beets, duck fat vinaigrette, crispy chicken skins, ricotta salata (seasonal)

## Four

variety of Nightbell desserts

*seasonal items subject to change  
gluten free options available upon request*