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# Autumn Seasonal Menus

Treat your guests to a colorful, seasonal menu that reflects the harvest flavors of fall.

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## Harvest Table Dinner

**\$110 / person**

- Arugula Salad with Prosciutto-Wrapped Shrimp, Celery, Apples, Parmesan and Lemon Vinaigrette
- Goat Cheese Ravioli with Brown Butter and Sage
- Roasted Pork Loin with Fig and Pine Nut Tapenade
- Oven-Roasted Butternut Squash with Almonds
- Gingery Pear Upside-Down Cake

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## L'Automne

**\$115 / person**

- Frisée Salad with Roasted Beets, Toasted Pecans and Oranges
- Gruyère Gougères
- Oven-Roasted Salmon with Whole-Grain Mustard Vinaigrette
- French Lentils with Lardons and Fresh Spinach
- Cauliflower Gratin
- Chocolate Crêpes with Mascarpone Cream & Homemade Caramel Sauce

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## Harvest Moon

**\$120 / person**

- Mushroom Cheesecake Tart with Field Green Salad
- Pan-Seared Tournedos of Beef with a Red Wine Reduction and Horseradish Sauce
- Sautéed Brussels Sprouts with Bacon Lardons and Cranberries
- Purée of Yukon Gold Potato and Celery Root
- Pumpkin Cake with Pecan Streusel

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## Autumn Reserve Menu

**\$160 / person**

- Wild Mushroom and Leek Crostata
- Roasted Pear Salad with Watercress, Blue Cheese and Fig Dressing
- Seared Venison Loin with Port Wine Sauce
- Sautéed Swiss Chard with Roasted Shallots
- Wild Rice with Chestnuts, Dried Apricots and Cranberries
- Flourless Chocolate Cake with Brandied Cherries

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