Elysian Café’s Onstage at Stevens Menu

First Course:

- Butternut Squash and Leek Soup with Aged Cheddar Croutons
- Pickled Beet and Arugula Salad with Goat Cheese Mousse, Honey, Walnut Cookie
- Smoked Salmon and Frisée with Shaved Radish, Grapefruit, Chives, Citrus Vinaigrette
- Chicken and Biscuits with Homemade Chicken Apple Sausage, Maple Biscuits, Southern Style Gravy

Entrees:

- Winter Squash and Ricotta Gnocchi with Sage, Bacon, Balsamic-Brown Butter Reduction
- French-Cut Chicken Breast, Sweet Potato Dumplings, Brussels Sprouts, Seasonal Mushrooms
- Herb-Crusted Atlantic Cod, Sauteed Spinach, Boulanger Potatoes, Lemon Beurre Blanc
- Adobo-Rubbed Short Ribs, Braised Red Cabbage, Mascarpone-Parmesan Polenta Cake, Natural Jus

Desserts:

- Warm Apple Dumplings, Cinnamon-Apple Reduction, Vanilla Ice Cream
- Sweet Grape and Chevre Tart, Peanut Butter Ice Cream
- Pumpkin Crème Brulée
- Chocolate Espresso Bouchon, Chocolate Ganache Vanilla Ice Cream