

MENU

G S B A

Presented by
Uber

EQUALUX HALLOWEEN

ALL EQUALUX GUESTS WILL ENJOY

Beef Starter



"Butcher's Block"

Cider Braised Pork Belly

Sunchoke mousseline and apple mostarda
(GF, NF)

or

Fish & Vegan Starter



"Toadstool Delight"

Roasted Delicata and Mushroom Tart

Sage, toasted pumpkin seed gremolata
(V, GF, NF)

Salad Course



"The Queen's Apple"

Baby Kale and Charred Brassicas

Honeycrisp apple, pickled
mustard seed, crispy quinoa
(V, GF, NF)

Choice of Entrée



"Werewolf's Last Meal"

Pan seared tenderloin medallion

Chive whipped yukon, Roasted baby
carrots and maitake mushroom
with a pink-peppercorn cranberry
gastrique (GF)



"Mermaid Song"

Pacific Halibut

Parsley-Sorrel Pistou, Autumn
Succotash of Delicata, Brussel Leaves
and Leeks with Mustard-Apple Cider
Butter (GF)



"Grave Digger"

Sear Pressed Maitake

Sunchoke with white bean puree,
Crispy wild rice, Roasted Broccolini
with Huckleberry-Juniper Gastrique
(V, GF, DF, NF)

Alternating Desserts



"Witch's Glass"

Vanilla Panna Cotta
with spiced cider and fennel
(GF, NF)

or



"Haunted Forest"

Chocolate mousse, buckwheat,
black tea, cherry and creme fraiche
(GF, NF)