AUTUMN *dinner*

FROM CHEF TOBIA BUGGIANI

FIVE COURSES
CELEBRATING THE
LATE HARVEST IN
UPSTATE NEW YORK

SATURDAY, NOVEMBER 14

MENU

TEGLIA ROMANA
High-hydration natural levain Roman pan crust, guanciale, whipped Pecorino crema, black pepper

AUTUMN CHICORIES & ORCHARD FRUIT
Bitter autumn greens, shaved fennel, local apple, toasted sunflower seeds, cider-mustard vinaigrette

CHARRED AUTUMN ROOTS
Blistered Hakurei turnips, roasted celeriac & heirloom carrots over whipped herb ricotta, allium, thyme & sherry vinegar jus

CRISPY KOSHIHIKARI RICE & LION'S MANE
Seared Koshihikari risotto cake over a warm Fontoosic & Pecorino fonduta, pan-roasted Lion's Mane mushroom basted in house-fermented black garlic, miso & aged balsamic butter

SPICED POACHED PEAR
Slow-poached autumn pear, whipped mascarpone crema, toasted hazelnut crumble

We're happy to accommodate vegetarian, vegan and gluten-free guests.



SATURDAY, NOVEMBER 14
6-9 PM
HARTLOT HAPPENING
639 HARTLOT ROAD
ELBRIDGE, NY
WWW.HARTLOTHAPPENING.COM

SCAN TO
RESERVE
YOUR SEAT