



CALIFORNIA  
MISSION FIGS

ACORN SQUASH + HEMP BUTTER

fall+  
winter  
menu

CHARRED  
SCALLIONS

CILANTRO  
VINAIGRETTE

PEPITA BRITTLE

ROASTED  
ACORN  
SQUASH

SCHAFFER

Toast your friends  
+ family with  
**SCHAFFER's**  
new seasonal favorites.

Inspired by our abundant local produce + crisp, sunny weather, SCHAFFER's fall + winter menus are perfect for your next celebration.

Contact us today to create your seasonal event menu.

@ schaffer\_la



beet risotto, romanesco, hazelnuts, crispy pickled onions



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SCHAFFERLA.com





FALL + WINTER

Celebrate this season with SCHAFFER's fall + winter creations.

CARROT ROMESCO

LAVIA SALT

HERB CARTA + CARROT ROMESCO

PASTA w/ HERBS ROLLED TO (6) CUT INTO 1" x 2" CARDS FRIED + SALTED

2"

roasted acorn squash, mizuna, charred green onion, hempseed butter, habanero oil, maple pepita brittle

GRAHAM TILE

3OZ SQUASH PANNA  
2OZ SALTED CARAMEL

ITALIAN MERINGUE KISSES

COCOA NIBS

9OZ. ROCKS GLASS

KABOCHA SQUASH

KABOCHA SQUASH PANNA COTTA

see more of what is in season @ schaffer\_la



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## fall menu

### hors d'oeuvres

muffuletta stacks | provolone | genoa salami  
smoked ham | olive salad | sesame crisp

butternut squash torte | pistachio | orange | chevre

korean style fried cauliflower | gochujang aioli

broccamole | blue corn tostado | lime | jalapeno | cilantro

### salads

roasted heirloom carrots | charred jalapeno  
cilantro | spiced pepitas | cotija cheese

roasted figs | arugula | burrata | crushed pistachios  
pickled red onion | pomegranate vinaigrette

### appetizers

madras curry crab cake | avocado cream  
kumquats | chicory | crispy quinoa pearls

orecchiette | butternut squash  
wild mushrooms | brown butter sage

### entrees

pan roasted berbere chicken | potato pave  
crispy maitake mushrooms | jalapeno sauce vert | marigold leaves

grilled flat iron steak | charred brussels sprouts  
carrot polenta | chimichurri

eggplant kofta | coconut raita | grilled persian cucumbers  
jasmine rice

### desserts

kabocha panna cotta | graham cracker shards  
vanilla marshmallow | salted caramel

– some chocolate walked into a bar –  
dark chocolate peanut torte | pinot noir mirror glaze  
peanut powder | blackberries

### sweet bites

vegan dark chocolate parfait

pomegranate walnut tartlets

figgy pudding cups  
brioche | custard | vanilla | clove

### specialty cocktails

– dark saint –

activated charcoal infused vodka | st. germaine | lime juice  
orange bitters | seltzer | blood orange wheel

– grape in the mist –

black pepper vodka | concord grapes | fresh lime | agave

## winter menu

### hors d'oeuvres

bhel puri cup | pomegranate | tomato | tamarind | puffed rice  
potato | cashews | persian cucumber cup

hawaiian huli huli bombalini | chicken | grilled pineapple  
scallion pancake

herb carta | heirloom carrot romesco | almonds | tomato

potato pave | rosemary grapefruit marmalade

thankful turkey slider | roasted turkey | gravy  
cornbread dressing | cranberry chutney | brioche bun

### salads

roasted acorn squash | mizuna | charred green onion  
hempseed butter | habanero oil | maple pepita brittle

persimmon carpaccio | pomegranate seeds | mint  
charred jalapeno | baby kale salad | almond snow

### appetizers

crispy duck confit | warm beluga lentils  
rosemary cranberry glaze | herb salad

### entrees

pan roasted jidori chicken | barley wild mushroom risotto  
swiss chard | acorn squash | maple cider jus

crispy sea bass envelope | chinese broccoli  
roasted parsnips + shallots | bacon fig confiture

roasted romanesco | beet risotto | hazelnuts  
crispy pickled onions

### desserts

piney tart | pineapple curd | toasted pinenut crust  
roasted pineapple | candied rosemary | meringue

butternut tarte tatin | brown sugar | anise

### sweet bites

citrus tart | fennel citrus marmalade | white chocolate ganache  
fresh tangerine | butter crust | cocoa nibs

pink peppercorn cornmeal crisps | buttery polenta cookies  
pink peppercorns | honey

### specialty cocktails

– spiced rum fizz –

dark rum | falernum | lemon juice | simple syrup | sparkling wine

– grapefruit ricky –

vodka | grapefruit juice | st. germain | lime juice | seltzer

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