

Wine Tasting Menu Selections

- english pea soup honey & mint yogurt, grana padano crisp
- duroc farms pork belly "reuben" braised duroc farms pork belly, sauerkraut gnocchi, swiss cheese broth, rye gastrique
- gunpowder falls bison tartare, pickled onion, dried cherry puree, olive oil flatbread
- 2 shrimp and pork dumplings with sweet jalapeno dipping sauce
- 2 cornmeal fried oysters with bacon beurre blanc
- poached marvesta shrimp, roasted red pepper broth, horseradish granita
- pork terrine with kumquat mostarda and crostini
- cheese plate tasting with quince paste and cardamom spiced almonds
- pan seared monkfish, romesco broth, pearl cous cous and calamari salad
- grilled flatiron steak with truffle malt vinegar fries, and hooks blue cheese
- fricassee of woodland mushrooms
- mesclun greens tossed in a pear nectar vinaigrette with baby radish, fava beans, white sweet potato shoestrings
- cauliflower gratin
- lobster bowl - chilled udon noodles, asian vegetables, avocado, cilantro, soy-citrus vinaigrette
- asparagus and fingerling potato salad, parmesan fonduta, parsely coulis
- mac and aged cheddar cheese