

GREETING

Farm to chamber artisanal charcuterie (whole-muscle cuts)

lomo/bresaola/duck salami/spicy sopressata/saucisson sec/speck/pate de foie gras
Casablanca olives/smoked almonds/crostinis/cornichons/red onion jam/fennel mustard

A locally sourced cheese tasting mirror from WINTER HILL FARM

Pickled champagne grapes/fresh calabrian fig/honey comb/candied walnut brittle/lavash brewfest
crackers

SALAD

Truffled sweet pea hummus

Pea tendrils/pickled watermelon radish/lemon infused olive oil/burrata/salted sunflower seeds

BREAD

Asiago, rosemary gougeres with over whipped pinecone butter

MAIN

Coffee, black peppercorn, brown sugar-cured wood roasted beef tenderloin

Cave aged blue cheese n chive duchess potato/balsamic honey onion fig compote/cocoa, port demi
glaze

Smoked lobster stuffed dover sole roulade sous vide

Roasted corn, golden chanterelle relish/madeira fume/butter whipped sunchoke mash

Cast iron pan seared Bel n Evans free range statler chicken breast

Tasso soft polenta/locally forged morel, fiddlehead, ramp ragout

Bbq spice rubbed vegetable smorgasbord

Presented with a tasting of our house starches and sauces

DESSERT

sour cream vanilla bean pound cake

Lemon Chantilly/rhubarb compote/poppy seed syrup