



Weekend of November 29th, 2018

First Course:

Roasted Cauliflower Soup, English Cheddar Cookie, Toasted Pumpkin Seeds, Crème Fraîche

Second Course:

Organic Hydroponic Mixed Greens, Apple Cider Vinaigrette, Apples, French Radish,
Golden Raisins, Cranberries, Pickled Onion, Goat's Cheese, Toasted Pecans

Main Course:

Grilled Angus Beef Tenderloin, Fingerling Potatoes, English Pea Purée, Roasted Beet, Haricot Vert,
Wild Mushrooms, Demi-Glace

We suggest Ondarre Rioja Reserve, (SP) 2014 \$15/\$52

or

Pan Seared Tasmanian Salmon, Jerusalem Artichoke Risotto, Carrot and Parsnip Salad, Citrus Aioli

We suggest Emmolo Sauvignon Blanc, Napa Valley, CA \$13/\$46

or

Red Wine Braised Lamb Shank, Apple Butter Polenta, Butternut Squash, Roasted Mushrooms,
Braise Jus

We suggest Trefethen Double T Cabernet Blend, Napa, CA 2014 \$15/\$52

or

Roasted Duck Confit, Sweet Potato Soufflé, Sunchoke Purée, Roasted Beets, Braised Greens,
Cranberry Mostarda

We suggest Gougenheim Malbec, Argentina 2014 \$9/\$32

Dessert:

Coup Orchard, Vanilla Ice Cream, Brûléed Apple, Candied Walnuts,
Baked Meringue, Whipped Cream

or

Apple Butter Crème Brûlée, Pecan Almond Biscotti, Whipped Cream

or

Granny Smith Caramel Apple Tarte Tatin, Whipped Cream