



Weekend of February 7th

First Course:

Curried Carrot and Coconut Cream Soup with Spiced Crouton

or

Mixed Hydroponic Greens, Apples, Beets, French Radish, Goat's Cheese, Pecans, Apple Cider
Vinaigrette

Second Course:

Torched St. Andre Brie, Cranberry Apricot Chutney, House Made Pickles, Olive Tapenade, Sunflower
Seeded Crostini

or

House Smoked Salmon Rilette, Orange Gele, Radish, Watercress

or

Local Cauliflower Gratin, Cheddar Cheese Mornay, Shaved Thomasville Tomme, Bread Crumbs

Main Course:

Grilled Angus Beef Tenderloin, Fingerling Potatoes, Carrot Puree, Hakurei Turnips, Roasted Squash,
Oyster Mushrooms, Demi-Glace

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

or

Almond Encrusted Sunburst Farms Trout, Sautéed Chickpeas, Wilted Spinach,
Watercress, Turnip Ceviche

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

or

Red Wine Braised Short Ribs, Apple Polenta, Butternut Squash, Collard Greens, Braise Jus

We suggest Picket Fence Pinot Noir, Russian River, CA 2014 \$11/\$40

or

Roasted Duck Confit, Apple and Goat's Cheese Risotto, Turnips, Collard Greens, Cranberry Chutney

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

Dessert:

White Chocolate Crème Brulee, Pecan- Almond Biscotti

Or

Poached then Glazed Local Apple, Vanilla Ice Cream, Crumbled Cookie

Or

Citrus Sorbet, Chocolate Tuile, Candied Pecans