



Weekend of March 7<sup>th</sup>, 2019

*First Course:*

Organic Hydroponic Mixed Greens,  
Apples, Grapes, French Radish, Pecans, Goat's Cheese, Dry Cherry Vinaigrette

*or*

Red Beet and Coconut Curry Soup, Orange Crème Fraîche, Toasted Almonds, Chives

*or*

Torched St. André Brie, Cranberry Mostarda, House Made Pickles, Olive Tapenade, Crostini

*Second Course:*

Grilled Red Pepper Marinated Shrimp, Sweet Potato Soufflé, Hakurei Turnip Ceviche, Nasturtium

*Or*

Potato Fried Chicken Livers, Watercress and Apple Salad, Sultanas, Whole Grain Mustard Vinaigrette

*or*

Pan Roasted Pork Belly, Grilled Beet Salad, Pine Nut Crumble, Clover Sprouts, Cherry Mojo

*Main Course:*

Grilled Beef Tenderloin,

Roasted Fingerling Potatoes, Carrot Purée, Turnips, Collard Greens, Oyster Mushrooms, Demi-Glace

*We suggest Trefethen Double T Cabernet Blend, Napa, 2016 \$15/\$52*

*or*

Pan Roasted Maple Leaf Duck Breast,

Yukon Potato Au Gratin, Collard Greens, Turnips, Cranberry Mostarda

*We suggest Ondarre Rioja Reserve, Spain, 2014 \$15/\$52*

*or*

Herb Crusted Berkshire Pork Tenderloin,

Apple Panisse, Butternut Squash, Collard Greens, Apple Cider Gastrique

*We suggest Picket Fence Pinot Noir, Russian River, CA 2015 \$11/\$40*

*or*

Pan Seared Black Bass, Local Mushroom and Root Vegetable Risotto, Hydroponic Basil Pesto

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

*Dessert:*

Hot Poached Apple, Vanilla Ice Cream, Caramel Drizzle

*or*

Chocolate Crème Brulée, Pecan Almond Biscotti

*or*

House Made Strawberry Ice Cream, Chocolate Tuile, Baked Meringue, Whipped Cream