



Three Course | Dine & Stay

First Course

Pork Belly

Roasted Napa and Cauliflower, Apple, Basil Vinaigrette, Ginger Caramel

Chef's Suggested Pairing: Sauvignon Blanc, The Better Half, Marlborough, New Zealand

Soup du Jour

Inspired by Local & Seasonal Products

Boston Bibb

Watermelon Radish, Sweet Pepper, Snow Peas, Aged Cheddar, Sweet & Sour Vinaigrette

Chef's Suggested Pairing: Cremant de Bourgogne, J.J. Vincent, Burgundy, France, Brut, NV

Second Course

Mulard Duck Confit

Red Lentil Croquette, Roasted Garlic, Haricot Verts, Heirloom Tomato Piccata

Chef's Suggested Pairing: Chianti Classico Riserva, Castegreve, Italy, 2009

Berkshire Pork Chop

Corn Bread, Heirloom Carrots, Sweet Pea Chimichurri, Peach Compote, Honey Butter

Chef's Suggested Pairing: Malbec, Ruta 22, Mendoza, Argentina, 2015

Cioppino

Tomato Fennel Broth, Market Seafood, Fresh Pasta, Saffron Aioli Crostini

Chef's Suggested Pairing: Bordeaux Blanc, Chateau Castenet, Entre-deux-Mers, France, 2012

Dessert

Vanilla Crème Brulee

Sea Salt Kings Ransom Farm Crème & Fresh Berries

Chocolate Torte

Raspberry Coulis, Vanilla Crème

Espresso Panna Cotta

Vanilla Bean Custard, Espresso Panna Cotta, Dark
Chocolate Morsels

House Made Seasonal Sorbet and Ice Creams

Presented by

Executive Chef Dmitriy Ruzhanskiy

\$89 Per Couple

Plus Beverage, Tax & Gratuity

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness. These items may be cooked to guest's specification.
Before placing your order, please inform your server of any food allergies.*