



Three Course | Dine & Stay

First Course

Pork Belly

Parsnip Puree, Roasted Tri-Color Cauliflower, Delicata Squash, Grilled Leeks
Chef's Suggested Pairing: Sauvignon Blanc, The Better Half, Marlborough, New Zealand

Harvest Bisque

Maple Cream, Smoked Sea Salt, Pickled Apples, Pumpkin Oil
Chef's Suggested Pairing: Riesling, Standing Stone, New York

Fresh Take Farms Mixed Green Salad

Dried Cranberries, Toasted Pepitas, R & G Farm's Goat Cheese, Red Wine Vinaigrette
Chef's Suggested Pairing: Cremant de Bourgogne, J.J. Vincent, Burgundy, France, Brut, NV

Second Course

Whitefield's Chicken Breast

Herb Polenta Cake, Local Asparagus, Asparagus Puree, Garlic Bordelaise
Chef's Suggested Pairing: Vermentino, Chat Pitre, Clos de l'Amandaie, France

Bronzini

Caulilini, Chorizo & Lentil Mash, Crispy Kale, Heirloom Tomato Butter Sauce
Chef's Suggested Pairing: Prosecco Rosé, Lamberti, Extra Dry, Veneto, Italy, NV

Heirloom Tomato Risotto

Grana Padano, Aged Balsamic, Micro Herbs
Chef's Suggested Pairing: Domaine Labruyère, Moulin- A- Vent, France, 2014

Dessert

Vanilla Crème Brulee

Sea Salt Kings Ransom Farm Crème & Fresh Berries

Valrhona Chocolate Truffle Cake

Caramel, Lemon Curd & Strawberry Coulis

Orange and Almond Cake

Orange Curd, Chantilly Cream, & Fresh Berries

House Made Seasonal Sorbet and Ice Creams

Presented by

Chef De Cuisine Walter Meineche

*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.*