



venue

Farm to Table Dinner

Friday, December 7, 2018

Tasting Menu \$65 / Wine Pairing \$30

Hors D' Oeuvres

40 North Barnegat Oysters

Apple Cider Mignonette

Local Honey Nut Gougères

Local Maple Crème Fraîche

Brie and Prosciutto Croquette

Cherry Grove Buttercup Brie and Salumeria Biellese Prosciutto Cotto

Champagne, Delamotte Brut NV, Champagne, France

First Course

Gnochi Sardi Pasta

Weaver's Orchard Bosc Pears, Kennett Square Pickled Pioppinis, Flaim Farms Kale, Beurre Noisette

Pinot Blanc, Domaine Weinbach 2014, Alsace, France

Second Course

Seared Viking Village Scallops

Evergreen Farm Grapes, Tuscarora Growers Organic Parsnips, Scallop Demi

Côtes du Rhône Blanc, Coudoulet de Beaucastel 2013, Rhone, France

Third Course

Dealaman Farms Whole Roasted Suckling Pig

Whisky Vinegar Sauce, Rye Koji Crouton, Braised Radicchio

Chateauneuf-du-Pape, Chateau Beaucastel 2014 (en Magnum), Rhone, France

Fourth Course

Cherry Grove Farm Herdsman Cheese

Madeira, Miles 1996 Tinta Negra, Madeira, Portugal

Executive Chef: Josh Sauer
Sous Chef: Christopher LoBue