

~ Reception ~

*Passed Hors d'oeuvres
Harvey & Harriet White Blend*

~ First Course ~

Miller Farms Chicken Confit

*sage biscuits, honey crisp apple ginger relish, crispy kale, zucchini pearls,
mustard velouté, apple allspice saba glaze*

My Favorite Neighbor Chardonnay

~ Second Course ~

Persimmon BBQ Glazed Duroc Pork Belly

*red flannel potato beet "hash", smoked onion coulis, sorghum vanilla molasses
pickled mustard seeds, cedar roasted pumpkin seeds*

Harvey & Harriet Red Blend

~ Third Course ~

72 Hour Coffee Brined Brisket

*parsnip brie purée, polish potato pancakes, fall roasted root vegetables,
broccolini, burnt cinnamon mole glaze*

*Booker Oublié
And
Booker Perl*

~ Fourth Course ~

Maytag Blue Cheese Donut

red wine glaze