

DEVOUR MENU - \$48.00

First Course: choice of

Roasted Tomato Bisque blue cheese croutons, fregola, tomatoes and basil

Dan Dan "Rangoons" crispy hoisin pork, sesame aioli, peanuts, cilantro, house chili crisp, local crab apple jam

Crab Cake Fritters spiced maple gastrique, tamarind aioli, arugula

Second Course: choice of

Stanley's Meatloaf chile jam, whipped potato puree, broccoli, Vermont white cheddar cheese, crispy vidalia onion

Moroccan Chickpea "Cassoulet" twice cooked eggplant, baby carrots, smoked paprika aioli, pinenuts

Veal & Cheese Tortellini preserved zucchini, charred onions, castronella olive relish, brown butter focaccia crust, manchego sage cream

Third Course: choice of

Crème Brulée pie crust crumble, three berry marmalade

Golden Raisin Olive Oil Cake almond orange relish, mint, local honey bitters, campfire crème fraiche