

~ Reception ~

Passed Hors d'oeuvres

Wild Series Chardonnay

~ First Course ~

Maine Crab Spanakopita

*cauliflower tahini purée, local apple relish, harissa carrot salad, eggplant,
pomegranate vinaigrette, frisée lettuce, dried apricots*

Orange Wine

~ Second Course ~

Char-Grilled Pork Belly & Wild Mushroom Tart

*red pepper salad, crispy sunchokes, roasted garlic hollandaise,
green mustard frill*

Huntington Pinot Noir

~ Third Course ~

Sage & Parmesan Crusted Berkshire Pork Tenderloin

*hokkaido squash soubise, corn relish, braised french lentils,
smoked blueberry mostarda*

Riviera Pinot Noir

Wild Series Pinot Noir

~ Fourth Course ~

Goat Cheese Cheesecake

cranberries, cinnamon, honey, pecans, pinot noir gastrique