

March Wine Dinner with Carlo Riggio from Paul Hobbs
\$120.00 plus tax and gratuity
Tuesday March 16th, 6:00pm

~ Reception ~

Passed Hors d'oeuvres

Felino chardonnay

~ First Course ~

Rock Shrimp

*chicken "fried", earl gray sausage gravy, grilled mushroom salad
, dried cherry scone, arugula*

Crossbarn Pinot

~ Second Course ~

Corned Duck Leg

*bbq celery root, corned maple leaf duck leg confit, charred romaine,
tulip tree snap dragon, poached pears, mache, black currant vinaigrette*

Bramare Malbec

~ Third Course ~

Pork Tenderloin Wellington

*almond milk braised salsify, carrot brown butter purée, charred caulini,
chervil, fermented black garlic remoulade*

Crossbarn Napa Cabernet

~ Fourth Course ~

Tulip Tree Smoked Trillium

sauterne soaked apricots, pine nuts, dave's honey