

First Course

House Chop Salad-romaine, chopped local tomatoes, red peppers, red onions, cucumbers, sweet corn,

Beef Tartare-minced ribeye, capers, onions, Dijon, horseradish cream, rye toast points, warm egg yolk

Snapper Soup-

Second Course

Bang Bang Shrimp- Panko crusted jumbo shrimp, Bourbon korean BBQ sauce

Smoked Pork Belly- leidy's pork belly, sweet potato purée, smoked mushrooms, braised kale, pure maple glaze

Cream Sherry Steak Tips- blackened tenderloin tips, sherry cream, kennebec square mushrooms, crostini, white polenta

Third Course

Steak Frites- cast iron hanger steak, hand cut truffle fries, sautéed spinach, red wine Demi

Braised Lamb Shank- slow braised local lamb shank, stiffado pan sauce, whipped roasted garlic potatoes, local zucchini

Amish Free Range Chicken- pan roasted free range chicken, wild mushroom risotto, squash gratin, tarragon chicken jus

Fourth Course

Triple Chocolate Ganache Cake

Apple Tart

Pumpkin Panna Cotta