



Sample Menu

First Course

Seasonal Soup

chef's creation made with local seasonal ingredients

crisp watermelon & cucumber **Watermelon Cucumber Salad** with fresh arugula, wild onion, fennel, and a drizzle of wildflower honey, grape seed oil and balsamic glaze

fresh arugula, fennel **Shaved Fennel & Arugula Salad** with spicy quinoa dressing & pickled chilli

warm puff pastry tart with **Gorgonzola Onion Tart** and Wildwood reduction

Second Course

Giannone Farms Chicken Supreme

sundried tomato, garlic and herb cream sauce

herb cream sauce, butternut squash, **Butternut Squash stuffed Agnolotti**, crispy pancetta

oven roasted wild **Atlantic Salmon** with maple mustard and beer glaze

Sous Vide Beef Blade Roast

rosemary au jus

Dessert

Fieldstone Crème Brûlée

perfectly torched hard candy crust with Balls Falls Session IPA snickerdoodle

Flourless Chocolate Cake

gluten free cake with dark chocolate ganache, Mountain View Stout pecan brittle

Brooklyn Cheesecake

Sun Daze Rose Light Sour strawberry compote with candied lemon

Lemon Meringue tart

With Cherry Wildwood macerated cherries