



Holiday

WINEMAKER'S
DINNER

MENU

COURSE 1

SPICY SHELLFISH STEW

Andouille Sausage, Shrimp, Mussels,
Wilted Kale, Great Northern Beans,
Smoked Tomatoes, Chili Paste, Fried Calamari

COURSE 2

CHAMPAGNE & BLOOD ORANGE SALAD

Frisee, Fresh Citrus Supremes,
Goat Lady Dairy Aged Providence,
Dried Pomegranate Arils, Pistachio

COURSE 3

MAPLE LEAF FARMS DUCK BREAST CROSTINI

Local Camino Bakery Sourdough,
Camembert, Mulled Cider Reduction,
Micro Watercress

COURSE 4

CRANBERRY BRINED PORK TENDERLOIN

Roasted Parsnip Puree,
Purple Potato Gratin, Wilted Kale,
Stonefruit Compote

COURSE 5

PAN SEARED FLAT IRON STEAK

Roasted Rainbow Carrot,
Fried Shallots, Stilton,
Mushroom Demiglace

COURSE 6

POACHED PEAR TART

Sour Cherry Pastry Cream,
Crushed Hazelnuts, Caramelized Sugar