

Fall Bounty Dinner

Thursday, October 15th, 2020

Amuse

hamachi crudo
butternut, pickled garlic scapes, wax peppers, buttermilk vinaigrette

2017 Bertha Cava Brut Nature

First

Griggstown pheasant terrine
chicories, pecan, huckleberry, rutabaga mostarda

2018 Morgen Long Chardonnay Marine

Second

lumachel pasta
wild mushroom ragu, red kuri squash, brussels sprouts, black truffle vinaigrette

2015 Cantina dei Produttori Nebbiolo di Carema Carema Riserv

Third

grilled sirloin
rosti potatoe, kale, baby carrot, sunchoke, bordelaise

2013 Château Rouget

2013 Neal Family Vineyards Cabernet Sauvignon

Dessert

apple semifreddo
brown butter pie crust, honeycrisp apple compote, butterscotch



Jason Ramos, Executive Chef
Gloria LaGrassa - Owner