

Farm To Table Wine Dinner

October 20th, 2017, Reception begins at 6:00pm, \$110 Per Person All-inclusive



Participating Farms and Winery

Live Earth Discover Farm, Route 1 Farm
Alfaro Family Vineyards & Winery

Reception

Braised Pork Belly Bite, House made BBQ Sauce
Stuffed Poblano Peppers, Oaxaca Cheese Filling
Yellow Carola Potatoes with a Herb Fillings
Flatbread with Roasted Butternut Squash and Crispy Green Kale
Assorted Crostini, Early Girl Tomato, Strawberry, Mushroom



First Course

Seared Day Boat Scallop, Persimmon Glaze

Second Course

Roasted Red Kabocha and Butternut Squash Soup,
Toasted Pumpkin Seeds, Minted Crème Fraiche

Third Course

Red Gem Lettuce, Basil Vinaigrette, Pomegranate Seeds,
Toasted Almonds, Smoked Goat Cheese

Fourth Course

Roasted Pork Osso Bucco, Creamy White Polenta, Grilled Radicchio,
Baby Beets, Garlic Green Beans

Dessert

Maple Crème Burlée served in a Mini Pumpkin



All menu items subject to change or substitution

Executive Chef **NICK CHURCH**