



~ Chef's Winter Menu ~

Select One From Each Course \$45 per guest.

Add Wine Pairings \$30 per guest.

~ First Course ~

KENNETT SQUARE MUSHROOM SOUP

Truffle Crème Fraîche, Chives (D,G)

Pinot Project Pinot Noir or Grace Winery Rose

BUFFALO CAULIFLOWER

Black Pepper Ranch, Celery, Birchrun Blue Cheese Crumble (D,G)

Washington Hills Riesling or Stony Run Viognier

BEET & ARUGULA

Shellbark Hollow Goat Cheese, Herb Crème Fraîche,
Polenta 'Croutons' (D,G)

Grace Winery Rose or Bailly Lapierre Sparkling Rose

SANDY RIDGE DEVEILED EGGS

Cage Free Eggs, Chef's Choice of Fillings

Tisdale Pinot Grigio or Alias Chardonnay

CAESAR SALAD

Romaine, Red Endive, Croutons, Parmesan,
Lemon Anchovy Dressing (D,G)

Bogle Sauvignon Blanc or Alias Chardonnay

~ Second Course ~

SPICY LAMB BOLOGNESE

Severino Rigatoni, Jersey Crushed Tomatoes,
Wilted Spinach, Basil (D,G)

Pennswoods White Dog Red or Leese-Fitch Zinfandel

VERLASSO SALMON

Crispy Potato, Creamed Leeks, Baby Carrots, Horseradish (D)

Trefethen Chardonnay or Iris Pinot Noir

IDAHO RAINBOW TROUT

Pecan Crusted, Maple Bourbon Glaze, Roasted Yams, Apples,
Eagle Road Farm Lacinato Kale (D)

Pinot Project Pinot Noir or Grace Winery Rose

VEGAN CHEESE BURGER

Plant Based Burger, Cheddar, Pickles, Onion,
1000 Island Sauce, Sweet Potato Bun, Fries (G)

Robert Hall Cabernet Sauvignon or Deloach Merlot

GREEN MEADOW FARM BEEF MEATLOAF

Brown Sugar Chipotle Glaze, Broccoli Twice Baked Potato,
Local Cheddar (D,G)

Leese-Fitch Zinfandel or Robert Hall Cabernet

~ Dessert ~

DESSERT TRIO

Chef's Seasonal Taste of Three Bites (D,G,N)

Graham's 10yr Tawny Port or Smith and Woodhouse LBV Port

Allergy Key: D Dairy, G Gluten, N Nuts, S Shellfish

**Consuming raw or under cooked seafood, shellfish, eggs or meats
increases the risk of food borne illness.*