



Menu

1st Course

Potato and Roasted Corn Chowder with crème fraiche and cilantro

Tomato Basil Bisque with pesto, parmesan, and house-made croutons

Spinach Salad: A bed of spinach topped with toasted walnuts, crumbled peppered bacon, shredded cheddar, and dried cranberries with a warm bacon and shallot vinaigrette

Wedge: a wedge of Romaine with bacon, blue cheese, tomato, red onion and buttermilk dill dressing

2nd Course

Honey Chipotle Roasted Pork (lime, cumin, garlic, oregano) with smoked gouda grit cake, grilled asparagus and pan reduction

Fried Chicken Breasts (5 oz duo) with smoked gouda gratin, braised collard greens and white gravy

Marksbury Farm's marinated 8 oz sirloin with peppercorn crust and local bourbon sauce served with smoked gouda gratin and grilled asparagus

"Cajun" Bristol Bay Sockeye Salmon, cajun seasoned and seared, topped with tomato, onion, pepper cruda on smoked gouda grit cake and crispy pancetta

3rd Course

Decadent Chocolate Truffle cake by Ghyslain

Red Velvet, white chocolate trifle with raspberry

Peach and Blueberry cobbler with 4 Generations' vanilla ice cream