



Wine & Dine Menu

\$79/couple \$39.50/ single
(menu subject to change)

Appetizer

(Choose One)

Baked French Onion Soup

Muenster & Swiss

Half Chiara Salata di Casa

Baby Greens, Oil Poached Tomatoes, Olives,
Crispy Chick Peas, Crumbled Feta, Pepperoncini,
Shaved Cucumber, Red Wine & Oregano Vinaigrette

Half Spinach & Frisée Salad

Sunny Side Egg, Bacon Lardons, Mustard Vinaigrette

Main Course

(Choose One)

Hand-Crafted Potato Gnocchi Bolognese

Red Wine Braised Boar & Beef Shortrib, Sheep's Milk Pecorino

Du Breton Farms Center Cut Pork Chop

Local Cider Glaze, Brandied Roasted Pears, Bacon Braised Greens, Sharp Cheddar Grits

Autumn Herb Crusted Free Range Chicken Breast

Wild Mushroom Risotto, Port Wine-Fig Demi, Garlicky Broccoli Rabe

Dessert

(Choose One)

House-Made Ice Creams

House Made Sorbets

Petite Sweets Plate

Bottle of Wine

(Choose One)

Celestin Blondeau Sauvignon Blanc, Loire Valley, France
Portillo Malbec, Valle d'Uco, Mendoza, Argentina