



45TH ANNIVERSARY DINNER

SEPTEMBER 22ND, 2021

WELCOMING COURSE

Kumomoto Oyster, Weston Orchard Pink Pearl apple, caviar



FIRST COURSE

roasted wild mushrooms, wilted Jones Valley Farm Chicories,
Dream Farm chevre, champagne vinaigrette



SECOND COURSE

mortadella agnolotti, Valor Acres brussel sprouts, SarVecchio, black truffles



THIRD COURSE

Fischer Family Farms ribeye á la bourguignonne, pommes dauphine,
carrots, mushrooms, bacon, pearl onions, red wine bone marrow jus



CHEESE

Hook's 20 year aged cheddar, pickled crab apple, lavash



DESSERT

sticky toffee pudding, Ela Orchard apples, bourbon barrel aged maple ice cream



MENU 150 | WINE PAIRING 125 |

EXECUTIVE CHEF TORY MILLER

PASTRY CHEF KRISTINE MILLER

SOUS CHEF ABBY HAMPTON

SOUS CHEF DYLAN HUNTRESS

If you have a health-threatening food allergy, please advise us before ordering.

Consuming raw or under-cooked meats, poultry, seafood, cheeses, mushrooms, legumes, shellfish, aioli, mayo, coleslaw or eggs may increase the risk of food-borne illness, especially if you have medical conditions.

