# FIRST COURSE

## BEEF TARTARE
*mustard, romaine, foccacia*
***Heart & Hands Pinot Noir 2022***

***or***

## BRUSSEL SALAD
*radish, apple, miso*
***Buttonwood Grove Sauvignon Blanc 2023***

***or***

## SUNCHOKE BISQUE
*black truffle, hazelnuts, creme fraiche*
***Heron Hill Ingle Vineyard Unoaked Chardonnay 2023***

# SECOND COURSE

## SAFFRON RISOTTO
*lobster, fennel, lemon*
***Apollo's Praise Chardonnay 2023***

***or***

## CAVATELLI
*forest mushrooms, smoked milk, kale pesto*
***Heart & Hands Pinot Noir 2022***

***or***

## SHORT RIB TORTELLINI
*brodo, chestnuts, aged cheese*
***Ryan Williams Cabernet Franc 2018***

# THIRD COURSE

## SCALLOPS
*red wine, bacon, cauliflower*
***Heart & Hands Pinot Noir 2022***

***or***

## DUCK BREAST
*pear, endive, truffle*
***Living Roots Grenache 2021***

***or***

## BRAISED SHORT RIB
*potato, black garlic, Swiss chard*
***Damiani Wine Cellars "Heritage" 2019***

# FOURTH COURSE

## CHOCOLATE CREMEAUX
*vanilla, elderberry, pistachio*
***Rosa Regale Sparkling***

***or***

## POACHED PEAR
*Cayuga blue, honey, almond*
***Sheldrake Point Riesling Ice Wine 2018***

***or***

## WARM APPLE CRISP
*creme fraiche, Syracuse salt*
***South Hill Cider Pommeau***

$85 PER PERSON MENU
$55 PER PERSON BEVERAGE PAIRING