

FALL HARVEST



Wine Tasting Dinner Menu

1st Course Fall Salad

Kale, arugula, crispy goat cheese coins, beets, pairs, honey lemon vinaigrette dressing, candied nut

Black Stallion Sauvignon Blanc

2nd Course

Vegetable Ratatouille Stuffed Squash

Brown butter hollandaise

Black Stallion Chardonnay

3rd Course

Roasted Pork Tenderloin

Apple cherry chutney, sage hasselback squash, sweet compound butter

Black Stallion Pinot Noir

4th Course

Braised Lambchop

'Gaspare' demi glace, dalphine rout vegetables, smoked candied rainbow carrots

Black Stallion 'Gaspare' Cabernet Sauvignon

5th Course

Cider Mill Apple Tart
Pumpkin Cinnamon Coffee

Tuesday, October 24th 6:30pm \$100.00 per person plus tax and 22% gratuity



<u>October</u>

Saturday, Oct. 21st, Sweetest Day

Full Menu with Specials

Tuesday, Oct. 24th "Fall Harvest" Wine Tasting Dinner

\$100.00 per person plus tax and gratuity

November

Hunter Widdow Week
Nov 14-18th

1/2 off select bottles of Wine and Dinner Specials.

Thanksgiving Thursday, November 23, 2023

Join us for feasting, reminiscing and counting our blessings.

Make your reservations!

Sliced Turkey, Mashed Potatoes,

Gravy, Green Bean Casserole,

Traditional Bread Stuffing and

Cranberry relish with Cheryl's slaw and of course,

our amazing house made rolls.

Pumpkin or Chocolate Mousse Pie

\$29pp/Kids \$14

Open from 1 pm - 7 pm Full

Full Menu also available