



# TCRW

## First Course

GRILLED SHISHITO PEPPERS, FINGERLING POTATOES,  
BLACK GARLIC AIOLI, SEA SALT

\*SUGGESTED PAIRING TRABANCO

FRENCH LENTIL CROQUETTES, PIQUILLO PEPPER COULIS, MICRO SALAD

\*SUGGESTED PAIRING GREENMAN

## Second Course

CIDER BRAISED PORK SHOULDER  
CRISPY SHALLOTS, PARSNIP PUREE, SMOKED CHERRY THYME PAN SAUCE

\*SUGGESTED PAIRING CHERRY GINGER

SPAGHETTI SQUASH PUTTANESCA  
SPAGHETTI SQUASH, CHERRY TOMATOES, KALAMATA OLIVES,  
RED PEPPER FLAKES, PINE NUTS, PARSLEY, CASHEW RICOTTA

\*SUGGESTED PAIRING OLD WORLD

## Third Course

CHOCOLATE GANACHE CAKE  
TOPPED WITH RASPBERRY COULIS

\*SUGGESTED PAIRING AMSHIRE ICE CIDER

MATCHA AMARETTI COOKIES

\*SUGGESTED PAIRING LAVENDER CIDER

THANK YOU  
CHEF ANDREW  
BEAR CREEK ORGANICS  
PROVIDENCE FARM  
LOMA FARM  
SECOND SPRING  
RICE CENTENNIAL FARM  
OUR COMMUNITY