



FIRST COURSE

ALOO TIKKA

Potato cakes, spicy green apple chutney V GF
Pairs with Tandem Greenman

SPINACH SALAD

Middle eastern lentils, wild rice, crispy shallots, beet vinaigrette V GF
Pairs with Northern Natural Elderberry/ Two K Russet

CIDER BRAISED PORK SHOULDER STACK

roasted apples, bacon cider jus, baby kale, pickled mustard seeds
Pairs with Left Foot Charley Cinnamon Girl

SECOND COURSE

POULET VALLEE D'AUGE

Normandy style cider braised chicken, mushrooms, roasted apple, baby kale DF GF
Pairs with Two K Old World

BIRRIA RAMEN

Birria beef, radish, jalapeño, cilantro, red onion, lime, guajillo bone broth DF
Pairs with Bee Well Comfortably Plum

THAI PEANUT STIR FRY

Rice noodles, chia and hemp seed crusted tofu, broccoli stems, garden peas, carrots, chili crisp,
cilantro, lime VEG GF
Pairs with Northern Natural Lemongrass Lime

PAN SEARED MONK FISH

quinoa vegetable fried rice, gochujang squash puree, green apple kimchi GF
Pairs with Uncle Johns Perry

THIRD COURSE

CHOCOLATE PUDDING

pistachio and strawberry dust V GF

APPLE CAKE

maple cream cheese frosting

THANK YOU TO OUR LOCAL PARTNERS: LAKEVIEW HILL FARM, SANDERS, SECOND SPRING,
SLEEPING BEAR HONEY, OMENA ORGANICS, FAY FARM, NATURES ACRES