

March Wine Dinner

Roasted Tomato Bisque

With crispy fried cheese curds

Burrata

Over fresh fruit, granola, topped with hot honey and basil

Foie Gras Topped Waffle

With a smoked blueberry syrup

Crispy Pork Belly

With pickled vegetables, scallion oil, and red pepper gochujang sauce

Seared Scallops

Over celery root puree with bacon shallot jam and crispy kale chips

Bison Strip Steak

With au gratin potatoes, roasted carrots, topped with compound butter and a demi glaze

Chocolate Salami

Bitter sweet chocolate wrapped around pistachios, rum soaked raisins, and biscoff cookie