

Sheep & Wool Festival 2019 Pre-fixe Menu

\$25 per person

First Course

Mixed greens, fresh berries, goat cheese, cucumber,
cherry tomatoes, red onion, toasted walnuts,
toasted fennel vinaigrette

Second Course

Choice of:

Pan Seared Salmon

Roasted beet purée, morel & fava bean sauté,
sea salt truffle pommes frites

or

Grilled Chicken Breast

Roasted fingerling potatoes, grilled haricot verts,
Bourbon peach glaze

Third Course

Homemade Bread Pudding
Topped with Chantilly cream

or

Classic NY Cheesecake
Topped with Chantilly cream