



\$45 DINNER

## STARTER

- FARMSTAND BEETS (V) | Blue Wheelbarrow farms yellow beets,  
whipped ricotta, honey-sherry dressing, pumpkin seeds
- OSTRICH TARTAR | Struisvogel Ranch ostrich, corn nuts, biquinho  
peppers, capers, olive oil
- MUSHROOMS ON TOAST (V) | Elmbrook Farms sourdough,  
woodland mushrooms, garlic confit, malted mayo

## MAIN

- HAND CUT CAVATELLI (V) | honeynut squash sugo, walnuts,  
buffalo cheddar, sage
- SCALLOP CHOWDER | whitefish, shrimp, bay laurel cream, leeks
- FLAT IRON STEAK | herb butter, charred toms, frites, aioli

## DESSERT

- CHOCOLATE MOUSSE (V) | pb crunch, torched  
marshmallow, waupoos blueberries
- WARM APPLE CAKE | dulce whip, cheddar streusel
- FARMHOUSE CHEESE | local pick, crostini, jam

*PLATES FEATURE A VARIETY OF PEC GROWERS INCLUDING:  
BLUE WHEELBARROW, HAGERMANS, STRUISVOGEL RANCH, VANGROOTHEST  
FARMS, ELMBROOK FARMS, LIGHTHALL VINEYARDS, FIFTH TOWN CHEESE,  
BLUEBERRY PATCH.*

*(V) VEGAN OPTION UPON REQUEST*

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a celebration of culinary experiences

NOVEMBER 2 - 22, 2022