



## \$60 DINNER

BREAD | freshly made milk buns served with cultured butter

### STARTER

TARTARE | smoked salmon tartare served with goat cheese mousse, kosher style dill pickles and red onions

SOUP | property raised chicken consomme, chicken farse dumpling and root vegetable brunoise

### MAIN

PORK | property raised Berkshire Cross pork en croute, seared and served with mixed berry gastrique

BEEF | property-raised beef pithivier served with confit onion and jus

FISH | Bay Williams' catch roasted in tomato escabeche with property grown herbs and smoked peppers

VEGETARIAN | Cloven Farm's mushrooms and green lentil risotto, finished with Fifth Town truffalina cheese

*MAINS ARE SERVED WITH SEASONAL FAMILY-STYLE OFFERINGS FROM OUR FARM*

### DESSERT

PUMPKIN PIE | estate grown pumpkin topped with house made meringue and finished with dried lilac

CREME BRULEE | with house made seasonal gelato

*DIETARY RESTRICTIONS CAN BE ACCOMMODATED UPON REQUEST*

*MENU SUBJECT TO CHANGE DURING THE PROMOTION DUE TO AVAILABILITY AND HARVEST QUANTITIES*