



\$60 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 PAPPARDELLE (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 strusel
- 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

Countylicious
a celebration of culinary experiences

NOVEMBER 2 - 22, 2022