



## \$45 DINNER

### STARTER

Ostrich Meatball Capellini / Roasted Cherry Tomatoes / Fried Basil

Maple Cheddar Polenta Fritter / Roasted Garlic Aioli

Honey infused Ricotta Ravioli / Charred Greens / Toasted Almonds

Tomato Basil Soup (vg & gf)

### MAIN

Beer braised Chicken Thighs w/ Peppers & Onions / Mascarpone Polenta /  
Garlic roasted Kale

Veal Scallopini/Lemon Roasted Potatoes / wilted Spinach / Red Wine &  
Mushroom sauce

Mussels / Garlic / Tomatoes / house-made Bread / White Wine sauce

White Bean & Mushroom Stuffed Cabbage / Arrabiatta Sauce (vg & gf)

### DESSERT

Oatmeal Stout Cake / Pecan Crumble Top

Chocolate Bread Pudding with Caramel Rum Sauce

Apple Cherry Crumble (vg & gf)

PLATES FEATURE A VARIETY OF LOCAL PRODUCERS INCLUDING HAGERMAN FARMS, PRINZEN FARMS, KARLO ESTATES WINERY, DEL GATTO WINERY, STRUISVOGEL RANCH, JUBILEE FOREST FARM, PRINCE EDDY'S BREWING CO. AND KINSIP HOUSE OF FINE SPIRITS

ITEMS MARKED VG ARE VEGAN. ITEMS MARKED GF ARE GLUTEN FREE.

**Countylicious**  
a celebration of culinary experiences

APRIL 12 - MAY 1, 2023