



## **\$60 DINNER**

### STARTER

Waupoos Farms Hen Brodo | wild mushroom ravioli, garden chili oil

Barley Days Spent Grain Sourdough Tartine | farmhouse pickles,  
sunflower seed truffle (v)

Estate Charcuterie | pork creton, maple whipped lardo, beef  
soprasetta, pickles and crostini

### MAIN

Vegetarian | lentil & foraged mushroom tourtiere, winter greens, Waupoos  
farms chipotle relish

Meat | property raised beef shank ragu, herb gnocchi, glazed parsnip and a  
cab franc jus

Pork | fire roasted farm raised Berkshire pork, bread dumpling, pickled beans  
and preserved apple pesto

### DESSERT

Apple Tarte Tatin | estate maple syrup floss and  
cinnamon vanilla gelato

Fifth Town Maple Chevre Panna Cotta | roasted white  
chocolate and hazelnut crumb

PEC Cheese Plate | maple toasted seeds, focaccia crisps,  
estate beet apple compote