



**WINTER WINE DINNER**  
**Saturday · December 13th · 7PM**

**Cheese Course**

*local honey / grilled brioche*  
*prosecco*

**Ginger-Orange Grilled Shrimp**

*belgium endive / watercress / frisee / pomegranate sherry*  
*vinaigrette*  
*rose*

**Roasted Pumpkin Risotto**

*wild mushroom / toasted pumpkin seeds*  
*white burgundy*

**Roast Pork Shoulder**

*parsnip puree / brussels sprouts & bacon / whole grain mustard /*  
*sage jus*  
*pinot noir*

**Pair of Pears**

*bosc pear ice cream / poached pear*  
*tawny port*

*Chef Paul Barron*

*Chef Michael Hafford*