



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