



The Tasting Room

Dinner Menu

Choose 3 Courses – \$30

First Course

Sweet Potato Soup

Kale Pesto | Maple Syrup | Crispy Leeks

-or-

Panko Shrimp

Gulf Shrimp | Panko Crumbs | Rice Vinegar Dipping Sauce

-or-

Arugula Salad

Apples | Celery Root | Frisee | Radish | Dried Cranberries | Blue Cheese | Poppy Seed Dressing

Second Course

Airline Chicken Breast

White Stone Ground Grits | Spinach | Truffled Lemon Jus

-or-

Roasted Pork Loin

Whipped Potatoes | Braised Greens | Cipollini-Mustard Jus

-or-

Roasted Salmon

Parsnip Puree | Green Lentil Ragout | EVOO

Third Course

Chocolate Caviar

Chocolate Cremeaux | Caramelized Banana Ganache | Cocoa Nib | Banana Crunch

-or-

PB & J Panna Cotta

Sour Cream Panna Cotta | Port Fig Jam | Peanut Crumble | Cinnamon Toast

-or-

Cheese Board

Chef's Selection | House-Made Jam | Crostini | Spicy Pear Butter