



The Harvest Table

TASTING MENU

October 18th 2019

Confit Quail and Ricotta Ravioli

Pine Mushroom Cream, Toasted Pine Nuts

Blue Mountain Vineyard *Brut*

Frisée Salad

Boar Bacon Lardons, Pickled Chanterelles, Poached Duck Egg, Sherry Vinaigrette

Stag's Hollow 2018 Syrah Rosé

Smoked Sablefish

Roasted Lobster Mushrooms, Sunchoke Purée

St. Hubertus 2017 *Riesling* Okanagan, BC

Braised Bison Short Rib

Butternut Squash Gnocchi, Sage and Pine Mushroom Jus

Burrowing Owl 2016 *Malbec*

Pink Lady Apple Tart Tatin

Burton City Cider Gelato

Gehringer Brothers 2015 *Ehrenfelser Icewine*