

September 2023

Farm to Table

First Course

Capellini Pasta with Fresh Housemade Tomato Sauce
English peas, prosciutto

Local Fresh Figs with Mascarpone and Sweet Gorgonzola GF
candied spiced walnuts

Lancaster County Heirloom Tomatoes with Garlic Scape Pesto GF

Second Course

Braised Dundore and Heister Pork Paprikash GF
locally sourced onions, tomatoes, mushrooms, bell peppers; kasha

Grilled Sweet Red Bell Pepper with Creamy Roasted Garlic Sauce
stuffed with roasted sweet potato, jammy eggplant, lentils with quinoa, pine nuts

Baked New Jersey Flounder with Scallop Mousse GF
tarragon cream, sweet corn hash

Desserts

Caramelized Honey Fig Tart with Homemade Lavender-Thyme Ice Cream

Chocolate Pocket Cake with Fresh Peaches, Raspberries

Warm Smokehouse Apple Cake with English Custard Sauce and Blackberries

\$45 per person, *exclusive of alcohol* focaccia for a nominal charge
Local Wine Pairings \$15