



November 2023

Farm to Table

First Course

Harissa Roasted Cauliflower with Saffron Aioli GF
dark raisin chutney

Kale Salad with Roasted Local Apples, Butternut Squash, Red Beets,
Candied Spiced Pumpkin Seeds, Pomegranate GF
Pennsylvania maple-citrus vinaigrette

Fried Green Tomatoes with House Made Pimento Cheese
seasonal pickled vegetables, crispy corn fritter

Second Course

Alsatian Choucroute with House Cured Sauerkraut, Braised Pork GF
and Dundore and Heister Sausages
baby new potatoes, spicy Dijon mustard

Wild Caught New Jersey Skate in Caper Brown Butter Sauce GF
curried cauliflower rice, sweet potato puree

Vegan Roasted Local Cabbage with Caramelized Caraway Onions, Herbed White Bean
Ragout, Roasted Butternut and Pecan Chimichurri

Desserts

Warm Apricot Almond Pie with Bassetts Vanilla Ice Cream,
Burnt Caramel Sauce

Wilbur's Dark Chocolate Bread Pudding with White Chocolate Chantilly
Maple Brandy Reduction
Cranberry White Chocolate Tart

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