

Mascott Wine Dinner

1st Course

Chicken Liver Pate

house pickles & mustard, pickled shallot, grilled sourdough, smoked duck breast

2nd Course

Foraged Tortellini

garlic mustard, fresh ricotta, sauce beurre rouge

Entrée

Spring Lamb

chop and loin, carrot, spring peas, squash blossoms

Dessert

Petite Pie

strawberry, maple, fresh chèvre

