

Farm + Vine: Oktoberfest

Canapés

Petite Apple Pancakes
pecan, horseradish crème, chive

Smoked Salmon

rye toast, preserved lemon emulsion, dill

Pickled Beet

citrus curd, smoked cashew, chervil

Bread Course

Hot House Pretzels
purple mustard

First

Country Pork Sausage
sauerkraut, mustard, watercress

Second

Beef Rouladen
braised red cabbage, spaetzle, local apples

Dessert

Black Forest Tart
cherries, chocolate, Kirsch

Chef: Shane Cummings

Wine: Larkin Wines