

FARM + VINE DINNER

FEATURING

CODMAN COMMUNITY FARM WITH PETE & JEN'S BACKYARD BIRDS
& JEAN-LUC COLOMBO VINEYARDS
WEDNESDAY, JUNE 12, 2019

CANAPÉS

Pickled & Charred Radish *with Lemon Crème Fraîche*
Hog Brawn *with Chocolate Balsamic, Basil, Tapioca Crisp*
Kale Chip *with Peanut Powder, White Currant Jam, Smoke Spice*
Jean-Luc Colombo, Coteaux d'Aix en Provence Cape Bleue, Rosé

APPETIZER

Greens

RHUBARB, PICKLED VEGETABLES, STRACCIATELLA,
SUNFLOWER SEEDS, ASH, SHERRY VINAIGRETTE
Jean-Luc Colombo, Côtes du Rhône Les Abeilles Blac

FIRST

Wild Mushroom & Truffle Chicken Sausage
TURNIP RELISH, AIOLI, BBQ GAUFRETTE POTATOES, BRIOCHE ROLL
HOUSE-MADE ROOT BEER FLOAT WITH BLACK GARLIC ICE CREAM
Jean-Luc Colombo, Côtes du Rhône Les Forots

ENTRÉE

Heritage Pork Tenderloin
63° EGG, BRAISED GREENS, LARDONS, CRUSHED HAZELNUTS
HUSK CHERRIES, PORK JUS, CORN BREAD
Jean-Luc Colombo, Cornas Terres Brulées

DESSERT

Codman Farm Rhubarb & Brown Butter Upside-Down Cake
BROWN BUTTER GENOISE, RHUBARB JAM, STRAWBERRIES
CODMAN BACON & EGG ANGLAISE, BACON PRALINE
WHIPPED BROWN SUGAR CRÈME FRAÎCHE
Jean-Luc Colombo, Condreiu Amour de Dieu

*\$75.00 per person includes wine pairings
not inclusive of tax & gratuity