

# Farm Table Dining Menu

## • Ports Fall Harvest 2018 •

Choose a main + offerings that will be prepared for the entire table. Every first and third course listed will be served.

We can pair your meal with wine, beer or spirits for an additional cost.

Reservations required at least 7 days in advance with 25% deposit.

Vegan, vegetarian, and gluten-free friendly options available.

Can accommodate groups of 8-20



### First Course

- Pan Seared Scallops & Shrimp** - butternut squash ravioli, baby arugula, parmesan, sage brown butter
- Roasted Brussels Sprouts Salad** - frisee greens, chopped bacon, red onion, parmesan peppercorn dressing
- House Bread** - sourdough boule, herbed focaccia, seasonal variety of oils & butters
- Baked Brie or Burrata** - honey, sliced pear, Riesling-poached apricots, toasted pecans

### Main Course

*(select one price point)*

#### **Whole Roasted Free Range Chicken and Pork Rib Roast**

Sides: butternut squash harvest stuffing, bacon cheddar mac and cheese, roasted autumn vegetables, mashed sweet potato

**\$65**

#### **Carved Leg of Lamb and Roasted Swordfish Loin**

Sides: wild mushroom risotto, oven-roasted fingerling potatoes, garlic sautéed broccolini

**\$70**

#### **Beef Tenderloin (Wellington or Whole Roasted) and Faroe Island Salmon**

Sides: potato parsnip puree, roasted heirloom baby carrots, sweet potato gnocchi with ricotta and sage

**\$80**

### Third Course

#### **House Dessert Board and Coffee Service**

Gluten free dessert options available