

Fall Dinner Menu



WELCOME COCKTAIL

Cedar Ridge Iowa Straight Bourbon, Wilson's Sparkling Cider, Great River Maple, Rhubarb Botanicals Blood Orange Bitters (all local ingredients)

BREAD SERVICE

WILD YEASTED SOURDOUGH

roasted radish butter, coarse sea salt

COURSE 1

BEET AND GOAT CHEESE TART

poached pear, hazelnut, horseradish, smoked salmon roe, dill

Beer Pairing: Big Grove Kernza Lager

COURSE 2

PRESERVED MUSHROOM GARGOUILLOU

bounty of autumn vegetables, guanciale, hen's yolk

Cider Pairing: Wilson's Late Harvest

COURSE 3

MAFALDINE PASTA WITH SPICY PORK AND PUMPKIN RAGU

aged milton creamery cheddar, extravecchio balsamico, sage

Beer Pairing: Big Grove 1939 Amber Ale

COURSE 4

DUO OF PASTURED LAMB

Roasted loin and lamb shank pavé, robuchon style potato, glazed carrots, red wine pearl onion, sauce bordelaise

Cider Pairing: Wilson's Rye Harvest

DESSERT

WILSON'S CARAMEL APPLE

caramelized white chocolate ganache, textures of apple, snickerdoodle crumble, salted caramel gelato, peanut

Beer Pairing: Big Grove Wade Wisely Coffee Stout

