



# The Menu

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## F I R S T   C O U R S E

### Savory Baked Apple

Triple Cream Brie, Rosemary Asian Caramel, Crispy Prosciutto

Vegetarian Option- Crispy Kale

*Suggested Pairing: Chardonnay 2024, Apollo's Praise*

## S E C O N D   C O U R S E

### Cornmeal Crusted Flounder

Brown Butter Caper Sauce, Wilted Greens

Vegetarian Option- Cornmeal Crusted Silken Tofu

*Suggested Pairing: Cabernet Franc, Pinot Noir & Blau Rosé 2025, Living Roots*

## T H I R D   C O U R S E

### Grilled NY Strip Steak

Baby New Potatoes Home fries, Broccoli Raab, Black Garlic Vinaigrette

Vegetarian Option- Grilled Portobello Mushroom

*Suggested Pairing: T23 Cabernet Franc 2023, Lamoreaux Landing*

## F O U R T H   C O U R S E

### Pear Tarte Tatin

Roasted Pears, Puff Pastry, Cinnamon Ice Cream

*Suggested Pairing: Pommeau, Sylvan Farm & Cidery*

*-or-*

### Chocolate Chocolate Cake

Chocolate Sponge, Chocolate Buttercream, Raspberry Sauce

*Suggested Pairing: Port 2023, Lakewood Vineyards*

