

## DEGUSTATION MENU

*Eight-course dinner, \$110.00*  
*\$175.00 including wine selections*

*Matunuck Oysters*  
Half-shelled, citrus mignonette, fennel



*Georges Bank Cod*  
Vegetable slaw, apple-Riesling cream



*Scottish Salmon*  
Celery root-beet purée, black truffle-Banyuls jus



*Griggstown Farm Quail*  
Grilled, foraged mushroom-butternut squash ragoût, huckleberry emulsion



*Broken Arrow Ranch Antelope*  
Cabbage, poached apple, cranberry relish



*Elysian Fields Lamb*  
Roasted rack, walnut-chèvre crust, mustard greens



*Tasting of Farmstead's Artisan Cheese*  
Preserved walnuts, fruit jam, grilled bread



*Grand Dessert*  
Castle Hill sweets & confections

*This menu is available for entire table only*

