



## FIRST COURSE

### SMOKED PIG CROQUETTES

SHOULDER, PIG TAIL, TAMARIND

*LANG & REED CHENIN BLANC, CA | IPSWICH CELIA SAISON, MA*

### BEET & ARUGULA SALAD

THYME-INFUSED BEETS, GOAT CHEESE FONDUE, PISTACHIO

*TREFETHEN DRY RIESLING, CA | ANDERSON VALLEY, BRINEY MELON, GOSE, CA*

## MAIN COURSE

### TASSO BBQ BRISKET

GRILLED PEACH, THAI CHILI GRITS

*BANSHEE MORDECAI, CA | SMUTTYNOSSE OLD BROWN DOG, NH*

### ROASTED CORN RISOTTO

MISO-GLAZED TOMATOES, GARLIC CHIPS

*JORDAN CHARDONNAY, CA | LORD HOBO BOOMSauce, MA*

*\$28 PER PERSON*

*\$16 BEER AND WINE PAIRING*

*EXECUTIVE CHEF GREG GUEVIN*

