

December 3rd, 2017

**COCKTAIL HOUR SNACKS**

Local Cheese & House Made Jams

Ricotta, Burrata, Bayley Hazen Blue & N’duja Cheddar

**FIRST**

Radiatori Pasta

Collards, Maitake Mushroom

Red Miso, Herb & Grain Crumbs

*Failla Chardonnay, Sonoma, CA 2014*

*By the glass: $12, By the bottle: $58*

**THE MAIN EVENT**

Smoked Local Short Rib

Kabocha Squash, Black Barley

Parsley-Tomatillo Jelly

*Ravines Cabernet Franc, Finger Lakes, NY 2013*

*By the glass: $10, By the bottle: $45*

**FOR THE TABLE**

Sauteed Spinach

Passionfruit Brown Butter

**DESSERT**

Earl Grey Panna Cotta

Polenta & Poppy Shortbread