



FORAGE WINE DINNER

Thursday, May 17th, 2018

Amuse

Pork + Ramp Terrine
Spicebush Mustard, Pickled Apple

Three Course Dinner

Course One

Wood Grilled Japanese Knotweed
Crispy Egg Yolk, Maple Mulberry Gastrique, Ramp oil

Course Two

Wild Mushroom Pate
Lemon Thyme Marmalade, Hickory Nut Brittle, Smoked Maldon
Grilled Bread

Course Three

Ramp Wrapped Pork Tenderloin
Sunchoke + Fennel Roesti, Nettle Ramp Jam, Crispy Coppa

Dessert Bite

Phyllo Chip
Whipped Goat Cheese Yogurt, Ramp Gel, Candied Black Walnut