



PAIRING DINNER

1ST COURSE

Cold Smoked and Sous Vide ALBACORE TUNA LOIN,
Quail Egg, Haricot Vert, Baby Potatoes and Confit Tomatoes,
Dressed with a Dijon Vinaigrette

2ND COURSE

CHICKEN CONSOMME, Vegetables with
Grilled Chicken Skewer & Toasted Brioche

PALLET CLEANSER

Peach & Lime Ice

3RD COURSE

River Farm ROASTED PORK TENDERLOIN served with
Gnocchi & Mushroom Demi-Glace Crispy Leeks & garnished
with Fresh Baby Greens

DESSERT

GORGONZOLA CHEESECAKE, Dulce De Leche.
Corn Bread Crumbs & Fresh Berries topped with
White Chocolate

