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# 25th Anniversary Harvest Dinner

## Nov 6, 2020

### 1st COURSE

#### Parsnip

*Honey Roasted, Apple Parsnip Soup, Gratin*

### 2nd COURSE

#### Estate Grown

*Kales, Cabbage, Fire Cider, Fresh Cheese  
Vineyard Sourdough, Pork Butter*

### 3rd COURSE

#### PT Judith Fish

*Uncle Fernando Style Root Vegetables*

### 4th COURSE

#### Blackbird Farm Beef

*Celery Root, Brussels, Carrots*

### 5th COURSE

#### Jack O'Pumpkinseed Cheese

*Quince, Spent Grain Crackers, Apples, Honeycomb*

### 6th COURSE

#### Chai Rum Baba

*Sugar Pumpkin Semifreddo, Bitter Chocolate Pumpkin Seed Bark*

**Sweet Treats from The Bakeshop**