Goose Flight Dinner Menu

 October 15-22

$119 per person

*Select one dish from each course*

First Course

Farm Terrine

vegetable terrine topped with lavender foam and greens

Soup

white bean & sausage soup with chili oil and hickory sticks

Second course

*Served Family style*

Moroccan chicken

oven roasted ½ chicken seasoned with Moroccan spices

Pork loin

seasoned with African spice blend and braised stone fruit

Risotto

morel & cremini mushrooms with saffron oil

Course is served with:

roasted beer mustard brussels sprouts served on a sweet potato puree topped with a walnut chili crisp

&

Fingerling potatoes confit in lemon-herb-garlic butter

Chocolate trio

\*vegan alternative is available upon request