

—« **LOCAL "SWINE AND DINE" DINNER**

**2/9/2018** »—

**Hors d'oeuvres of house made pork charcuterie and Heart and Hands sparkling rose, family style at the bar from 6-6:30**

*Spicy coppa, liverwurst, rillettes, smoky pepperoni, whipped herbed pork butter*

**Hermann J Wiemer, Gewurtztraminer, Estate, Dundee NY, 2013**

*Bahn Mi Pork liver mousse, grilled heart, Lento baguette, radish, carrot & onion pickles, jalapeno, lime aioli & Bolton cilantro*

**Ravines, Dry Riesling, White Springs Vineyard, Hammondsport, NY, 2015**

*Levain breaded Crispy Head Cheese Creamy Celery root remoulade*

**Phonograph, Northern Spy Dry Cider, Romulus NY**

*Smoked Brown Sugar Cured Belly Bacon  
Shredded brussel sprout salad, toasted walnuts, warm maple bacon fat vinaigrette*

**Red Tail Ridge Blaufankisch, Penn Yan, NY, 2013**

*Hand Made Buckwheat Gnocchi with Slow Braised Pork Shoulder Bitter greens, local heirloom carrots, fresh herbs & mustard*

**Black Button small batch rye & apple rosemary sour with caraway foam, Rochester NY**

*Pork & First Light Cheddar Grilled Sausage  
House sauerkraut & apple jus*

**Swiftwater, Rosebud Stout, Rochester NY**

*Pork fat caramel, molasses pecan ice cream  
with crispy pork cracklings*

