

—« **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*

