

—« WELLNESS AWAKENED »—

Atwater bubbles, Dry Sparkling Rose, NV
*Mixed Grill of local vegetables with garden herb
salsa verde- Summer squashes, Smugtown
oyster mushrooms, bell peppers & baby
eggplant - o*

Heron Hill Chardonnay, Hammondsport NY, 2016
*Grilled wild gulf shrimp, spicy peach salsa, soft
local organic polenta - o*

Forge Cellars, Dry Riesling, "Classique" Hector NY 2016
*Sweet local corn soup, chive oil, shaved
heirloom radish & micro greens - o*

Ravines, Dry Rose of Pinot Noir, Hammondsport NY 2017
*Heirloom tomato salad "Cooked & Raw"
variety of basil, whipped First Light chevre,
virgin oil & sea salt - o*

Fulkerson, Pinot Noir, Dundee NY 2013
*Grilled stuffed Fisher Hill Farm chicken thigh-
Red Russian kale, Smugtown shiitake
mushrooms, roasted local sweet onions, brown
rice & local garlic risotto - o*

Damiani MC2 Blend, Hector NY, 2015
*Buckwheat crepe stuffed with local cherries
and topped with sweet whipped ricotta,
pistachios & Catskill provisions raw wildflower
honey - o*

*Join us for a 5 course Italian inspired Wine Pairing
Dinner on Thursday March 29th at 6pm!
Cost is \$75 inclusive of tax and gratuity
Reservations required. Cheers!*

