

Chef's Tasting Menu Featuring Ward's Berry Farm

Sharon, Ma

\$42 per person | Monday - Thursday

Wine pairing \$27 per person

FIRST COURSE

SALAD OF WARD'S BERRY FARM CARROTS

Roasted, picked & raw, ginger, beet, sesame, & petit herbs

Pere & Fils Fournier, Sancerre, France

SECOND COURSE

PORK LOIN & GLAZED BELLY

Ward's Berry Farm potato-leek gratin, melted cabbage, red wine jus

Laurent Perrachon, Gamay, France

THIRD COURSE

GUSTARD

Ward's Berry Farm winter squash, smoked caramel,
honey poached cranberry, walnut brittle

Steindorfer Beernauslese "Cuvée Klaus", Burgenland, Austria

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. If you have any food allergies please inform your server.

CULINARY TEAM

Jennifer Backman | Aaron McLaughlin | Dan Bryant | Rebecca Lentricchia