

Sample Menu  
November 2018

Amuse Bouche

Puree of Sweet Potato Soup / Smoked Labneh / Honeycrisp Apple / Aji Chile Powder

Red Kuri Squash / Chèvre / Black Walnut Muhammara

Potato Gnocchi / Black Garlic Carbonara / Guanciale / Amish Blue / Micro Parsley

Intermezzo

Red Wine Braised Beef Short Rib / Celeriac / Maitake Mushroom / Wilted Winter Greens

Fennel Seed Pizzelle / Farm Egg Custard

This menu features products from: Hostetler's Naturals, Village Acre Farm, Blue Rooster Farm, Tait Farm, Rising Springs Meat Co, Wilson's Meats, Goot\_Essa, Esh's Orchard, Brummer's Happy Breeze Farm, Byler Goat Dairy, and Brookmere Winery