



ORCHARD DINNER

FIRST COURSE

BREAD & THE FARM

GRILLED HOUSE-MADE FOCACCIA, **firefly** HONEY,
APPLE BUTTER, PEPPER JAM, WHIPPED BUTTER

VEGETARIAN

WINE PAIRING: PRAIA VINHO VERDE

SECOND COURSE

FIRE-ROASTED DELICATA SQUASH

SMOKED MAPLE GREEK YOGURT, BROWN BUTTER,
TOASTED PEPITAS, **firefly** HONEY, CRISPY SAGE

VEGETARIAN

WINE PAIRING: PIEROPAN SOAVE CLASSICO

THIRD COURSE

BEEF SKEWERS

STRIP STEAK, CIDER-GLAZED CIPOLLINI ONION, GRILLED APPLE,
CREMINI MUSHROOM, **firefly farm** PEPPERS, APPLE CIDER GASTRIQUE, MUSTARD CREAM

GLUTEN FREE

WINE PAIRING: KLINKER BRICK ALVEO ZINFANDEL

FOURTH COURSE

CIDER-BRAISED PORK SHANK

CELERY ROOT PUREE, ROASTED HONEYCRISP APPLE,
CHARRED BRUSSELS SPROUTS, REDUCED PORK JUS

GLUTEN FREE

WINE PAIRING: WALT BLUE JAY PINOT NOIR

FIFTH COURSE

ORCHARD APPLE

BROWN BUTTER APPLE CAKE, **firefly** HONEY, APPLE CIDER CARAMEL,
PECAN CRUMBLE, BUTTERMILK ICE CREAM,
CARAMELIZED APPLE, CINNAMON TUILE

VEGETARIAN

WINE PAIRING: QUINTA DE LA ROSA 10 YR. TAWNY PORT