

# FOGGY RIDGE CIDER DINNER



## FIRST COURSE

Wellfleet Oyster served with Apple and Mint Gelee  
paired with Foggy Ridge Serious Cider

## SECOND COURSE

Sweet Onion Soup with Caraway Brioche and Quark  
paired with Foggy Ridge Sweet Stayman Cider

## THIRD COURSE

Speck wrapped Halibut with Cauliflower, Sage and Rye  
paired with Foggy Ridge Handmade Cider

## FOURTH COURSE

Sausage stuffed Rabbit Loin with Kasespaetzle and Green Peppercorn  
paired with Foggy Ridge First Fruit Cider

## DESSERT

Gingerbread cake with Pumpkin Ganache, Roasted Pears and Pear Sorbet  
paired with Foggy Ridge Pippin Gold Apple Port