

Table 16 Welcomes Foggy Ridge Cider

Hors d' oeuvres'

Cider Royale (Serious Cider and Cassis Cocktail)

Duck Confit-Red Delicious-Mascarpone Rangoons & Tamarind Honey

-or-

Smoked Jerked Chicken Pastry & Aji Mirin-Charred Shallot Jam

First Course

Serious Cider

Pulled Berkshire Farms Pork Tenderloin

Black Turtle Bean-Young Carrot Salad & Spicy Parsley Buttermilk Sauce

Second Course

First Fruit Cider

Smoked Scottish Salmon & Guava-Cilantro Crema

Table 16 "Fritos" & Sweet Piquillo-Sprout Kim Chee

Third Course

Sweet Stayman Cider

Black Strap-Apricot BBQ & Seared Turbot

Roasted & Lacquered Rutabega

Fourth Course

Pippin Gold Dessert Cider

Poached Laughing Bird Shrimp-Spaghetti Squash Ambrosia

Red Chile-Coriander Yogurt & Puffed Rice Crispies

After Dinner

Empanadas Fritas de Manzana

Café Carolina & Charla