

BASQUE CIDER DINNER

FIRST COURSE

SIX PLATES

Quail eggs, confit fingerlings, haricot vert,
chorizo and smoked tomato foam

Pairing: Foggy Ridge Serious Cider

SECOND COURSE

COOKS & SOLDIERS

Lemon curd, caviar, baby greens, strawberry,
pear and green goddess dressing

Pairing: Foggy Ridge First Fruit

THIRD COURSE

SIX PLATES

Pan seared diver scallop, fennel, lentils,
pancetta and fresh cherry jus

Pairing: Foggy Ridge Handmade

FOURTH COURSE

COOKS & SOLDIERS

Ibérico tenderloin, fava beans, fennel,
asparagus, peas, berries and Ibérico jus

Pairing: Foggy Ridge Stayman Winesap

FIFTH COURSE

SIX PLATES

New York Strip, shiitake barley risotto, lion's mane
mushrooms, corn, blueberries and calvados demi

Pairing: Isastegi Basque Cider

SIXTH COURSE

COOKS & SOLDIERS

Georgia peach-apple galette, bacon, cider
and house-spun honey-lemon ice cream

Pairing: Foggy Ridge Pippin Gold Port



FOGGY RIDGE
CIDER

COOKS & SOLDIERS