



## HARVEST DINNER 2015

### **AMUSE-BOUCHE**

- Farmer Fizz “Sec” | Westport Rivers Winery, Southeastern New England

### **FIRST COURSE**

#### HONEY ROASTED CARROTS

yogurt, pignoli, sultanas, pine

- Cinco Caes | Westport Rivers Winery, Southeastern New England 2014

### **SECOND COURSE**

#### CRISPY PORK BELLY

watermelon, pickled kohlrabi, ginger sesame glaze

- Riesling | Westport Rivers Winery, Southeastern New England 2013

### **THIRD COURSE**

#### GRILLED BOMSTER SCALLOPS

foraged mushrooms, late summer succotash, saffron essence

- Chardonnay | Westport Rivers Winery, Southeastern New England 2014

### **FOURTH COURSE**

#### GRILLED NATIVE SWORDFISH

beet ricotta gnocchi, delicata squash, pepitas, sage

- Pinot Noir | Westport Rivers Winery, Southeastern New England 2014

### **FIFTH COURSE**

#### BAKED APPLE

Divine Providence, cranberry, pecan, maple, ginger

- Grace Chardonnay | Westport Rivers Winery, Southeastern New England 2014

**A special thank you to our friends in their support of this dinner.**

Wishing Stone Farm | Sweet & Salty Farm | Pat’s Pastured | The Local Catch  
Young Family Farm | Westport Rivers Winery | Edible Rhody