

THE SAFARI ROOM

Appetizers

Black Mission Figs and Burrata

Recla Speck, Eight Year Aged Balsamic, Tossed Rocket Greens

Roasted Beet and Vermont Chevre

Local Artisan Greens, Candied Walnuts, Fennel-Blood Orange Vinaigrette

Celery Root Potato Bisque

Cornmeal fried oyster, Apple Kim Chee

Entree

Bruleed New Bedford Scallops

Kohlrabi Puree, Sweet Yellow Corn and Fava Bean Succotash, Chili Pepper Oil

Misty River View Farm Venison Rack

Anise and Ginger Poached Persimmon, Braised Mustard Greens, Black Forbidden Rice

Atlantic Halibut

Hopevalley Heirloom Tomatoes, Watermelon Relish, Groats, Lemon Verbena

Windmist Farm Frenched Pork Loin

Bacon Barley, Wilted Tri Color Swiss Charred, Red Berried Elder Reduction

Dessert

Upside Down Orchard Cake

Macintosh Apples, Caradmon-Cinnamon Carmel Sauce

“Autocrat” Mousse

Mocha Mousse, Pistachio Crumble, Coffee Brittle, Chocolate Sauce