

Twin Farms

Canapé

Local Cornbread, Garlic Honey Butter, Fresh Prosciutto
Dates, Maple Togarashi Chips

Edible Cocktail

Paper Plane
Orange Shortbread,
Bourbon Gelée, Rhubarb Compote

Amuse-Bouche

Almanack Farms Beef Tartare
Gochujang, Sesame, Tamari,
Truffled Egg Yolk Custard,
Daikon Radish, Brioche

First Course

Seared Halibut

Fava Bean Purée, Turnip, Pea Tendrils
JM Pillot, 'Les Noyers Bret' Puligny-Montrachet, France, 2015

Second Course

Mixed Green Salad

Herbed Skyr, Beets, Hazelnuts, Radish, Champagne Vinaigrette
Terradora di Paolo, Falanghina, IT, 2020

Red Pepper and Cheddar Roll, Sour Rye, Seeded Baguette
Ploughgate Butter

Third Course

Black Garlic Mushroom Agnolotti

Morel Mushrooms, Brown Butter Dashi, Chives
Catena, Cabernet Franc, San Carlos, Argentina, 2019

Main Course

Lamb Loin

Potato Rosti, Glazed Red Pearl Onion,
Grilled Ramps, Swiss Chard, Demi-Glace
Lillian, Syrah, California, 2014

Dessert

TF Honey & Lavender

Dulcey Mousse, Butterfly Pea Tea Flower Cheesecake,
Blueberry Thyme Compote, Lavender Shortbread

Petit Fours

Honeycomb

