



MAPLE SPRINGS  
VINEYARD

### **1<sup>st</sup> Course**

#### **Cider Seared Day Boat Scallop**

Served over potato latka drizzled with cider reduction

VIN ~ Maple Springs Dijon Clones Reserve Chardonnay '15

### **Pasta Course**

#### **Roasted Pheasant Cavatelli**

Sous vide of local pheasant & root vegetable tossed with homemade cavatelli egg pasta  
In a light sauce of melted leeks, roasting au jus reduction, champagne cream

VIN ~ Maple Springs Grüner Veltliner '17

### **Intermezzo**

Charcoal grilled baby romaine hearts with pom vinaigrette

### **Entrée**

#### **Filet Medallions**

Grass fed organic tenderloin of filet mignon drizzled with a black truffle, balsamic & herb reduction  
Served with parmesan polenta & truffled Brussel sprouts

VIN ~ Maple Springs Pinot Noir '15

### **Dessert**

**Savory Anjou Pear 'Tart'** with caramelized sweet vidaila onion over puffed pastry  
topped with quennelle of homemade Brie ice cream

VIN ~ Maple Springs Cuvée 30 '16

**\$ 125.** ~ per person  
tax and gratuity are included

