

FINLEY *F* FARMS



THE BRIDGE MENU

..... **salad**

gem lettuce & marinated blackberries**...
terrell creek chevre, marcona almonds,
honey-wildflower vinaigrette

wine pairing:

sea sun chardonnay / coastal california

..... **appetizer**

country fried quail...
roasted corn & shishito salad, F.F. sauce

wine pairing:

slander pinot noir / sta. rita hills, california

..... **entrée**

smoked pork shoulder...
summer squash gratin, chimichurri

wine pairing:

fabre malbec / vistalba, lujan de cuya, mendoza

..... **dessert**

buttermilk panna cotta*...
strawberry, honeysuckle, candied biscuit

wine pairing:

pellar ice wine / niagara on the lake, canada

*vegetarian** / *gluten-free**

6.10.23