

FINLEY *F* FARMS

& THE OZARK MILL

FARM TO BRIDGE DINNER

FRIDAY, MAY 24 | HISTORIC RIVERSIDE BRIDGE

Taste of Finley Farms Garden

Arugula, Spinach, Beets, Frisee, Lemon Scented Goat Cheese,
Candied Pecans, Blood Orange Vinaigrette

Wine Pairing: Honig Reserve Sauvignon Blanc

Apple Glazed Pork Belly Bites

Crispy Brussel Sprouts, Pickled Apples, Jalapenos, Carrot Puree

Wine Pairing: Pinot Noir Belle Glos Las Alturas

Sous Vide Venison

Potato Puree, Charred Turnip, Crispy Parsnips, Smoked
Tomato Chimichurri

Wine Pairing: Cabernet Sauvignon Sequoia Grove

Lemon Buttermilk Pudding Cake

macerated berries, vanilla bean whip, candied citrus rind

Wine Pairing: Ice Wine

