



*Mountaintop
Farm-to-Table Dinner*

SOCIAL HOUR

Local Charcuterie Board

selection of local meats, cheeses, pickled local vegetables, candied walnuts, jam, & toast points

Smoked Mushroom Flatbread

trumpet royale, maitake frondosa,
herbed cheese, pea shoots

*Two specialty cocktails will be served
during the social hour.*

PRELUDE

Heirloom Panzanella

heirloom tomatoes, cucumbers, red onions,
focaccia, micro basil, balsamic glaze

ENTREE

Otto's Chicken

shiitake risotto, grilled squash, cherry gastrique

Beef Tenderloin

chimichurri, potato kale hash

DESSERT

Chevre Cheesecake

goat cheese, blueberry compote, whipped cream

*Beer service throughout dinner
is brought to you by
Short's Brewing Company.*