

OCTOBER 20<sup>TH</sup>, 2018  
**NEMACOLIN'S  
HARVEST  
CELEBRATION**

FEATURING  
EXECUTIVE CHEF, KRISTIN BUTTERWORTH



IN COLLABORATION WITH FOOTPRINTS FARM

## **HORS D' OEURVES**

### **CHICKEN & WAFFLES**

LIVER PATÉ - PICKLED BLUEBERRY  
MAPLE - ROSEMARY WAFFLE

### **SWEET POTATO SOUP**

### **DUCK RILLETE**

CRANBERRY MUSTARD - BUTTER CRACKER

CIDER PARING:

*THEADBARE DRY & FARMHOUSE CIDER*

## **SALAD**

### **POACHED PEAR SALAD**

RED WINE POACHED PEAR - ARUGULA - RED ONION  
AMISH FETA - HONEY VINAIGRETTE

WINE PARING:

*DOMAINE DES ROCHERS, WHITE BURGUNDY,  
MAON CHAINTRE, BURGUNDY, FRANCE 2010*

## **ENTREES**

### **PECAN CRUSTED TROUT**

### **FOOTPRINTS FARM ROAST CHICKEN**

### **GRILLED PORK LOIN**

WINE PARING:

*VINA EGUIA "RESERVA" TEMPRANILLO, RIOJA, SPAIN 2013*

## **SIDES**

### **LOCAL HARICOT VERT**

ROASTED DELICATA SQUASH  
BLISTERED BRUSSELS SPROUTS  
SMOKED BLUE CHEESE

### **HERB ROASTED MARBLE POTATOES**

## **DESSERT**

### **WARM APPLE COBBLER**

PENNSYLVANIA APPLES

WINE PARING:

*CHATEAU GRAVAS, SAUTERNES, BORDEAUX, FRANCE 2015*

A SPECIAL THANK YOU TO A JAMES BEARD  
SEMI-FINALIST, WIGLE WHISKEY

AFTER DINNER BOURBONS AVAILABLE A LA CARTE