



FLAVOR OF THE YEAR: BLACK CURRANT CHEF LEAH MOERDYK

STARTER

Savory Idyll Farms Goat Cheesecake
with House-Cured Black Currant Lox Salmon

*Black Currant Thyme Compote,
Pecan Cracker Crust, Lakeview Hills Micro Arugula Salad*

MAIN

Pork Tenderloin Roulade
with Wine-Soaked Black Currants, Feta, Pine Nuts, and Spinach

*Mushroom Risotto, Roasted Root Vegetables,
Garlic Pork Demi-Glace, Black Currant Red Wine Reduction*

or

Grilled Eggplant Roulade
with Wild Rice, Red Wine-Soaked Black Currants, Feta, Pine Nuts

*Mushroom Risotto, Roasted Root Vegetables,
Garlic Pan Sauce, Black Currant Red Wine Reduction*

DESSERT

Flourless Pistachio Cake
with Black Currant Dark Chocolate Ganache
Crème de Cassis Anglaise