



HEARTH

WOOD FIRED CUISINE & CRAFT BEER

Abiouness Wine Dinner

Course One

Seared Scallop Crudo

Granny Smith Apple, Celeriac, Pomegranate, Shiso

Course Two

Charred Radicchio

Maitake, Butternut Squash, Dried Cherry, Smoked Blue Cheese, Crispy Chicken Skin

Course Three

Sixty South Salmon

Cauliflower, Red Cabbage, Black Truffle, Porcini

Course Four

Brined & Smoked Pork Loin

*Sweet Potato, Brussel Sprouts, Whole Grain Mustard
Spaetzel*

