

# Appalachian Country Cuisine

## Fall Sample Tasting Menu

### *-A Warm Beginning-*

#### **Braised Turkey & Butternut Squash Stew**

*Fried Sage, Aleppo Oil, Grilled Sourdough*

### *-Harvest Greens-*

#### **Autumnal Salad**

*Baby Kale & Mesclun Mix, Smoked Golden Beet, Caromont Chevre Fritter, Fresh Fig,  
Pickled Scarlet Onion, Port Wine & Pomegranate Reduction*

### *-Woodland Fungi-*

#### **Lamastera Farm Oyster Mushroom "Pot Pie"**

*Whipped Parsnip, Cippolini Onion, Sweet Peas, Madeira Bechamel, ACC Buttermilk Biscuit*

### *-Huntsman's Feature-*

#### **Duo of Shenandoah Valley Lamb**

*Truffle Studded Loin, Merguez Sausage & Cranberry Bean Cassoulet,  
Cider Glazed Rainbow Carrot, Malbec Lamb Jus*

### *-Confectionary Delights-*

#### **Smooth Ambler Bourbon Roasted Apple Fritter "Sundae"**

*Frost Fox Micro Cantaloupe, Cinnamon Ice Cream, Blessed Bee Honey Caramel*