



# The Bistro

at Thirsty Owl Wine Company

Scott Smith, Executive Chef

## Sit Down Dinner Menu

**\$63/person**

### Appetizer

**Pork Rillettes on Toasted Baguette**

with Seasonal Red Wine Pickles

### Salad

**Mixed Field Greens**

with Seasonal Vegetables and Citrus Shallot Vinaigrette

### Side Dish

**Smashed New Potatoes**

with Bacon, Cheddar Cheese and Scallions

### Entree

Choice of

**Roasted Prime Rib of Beef**

with Chancellor Au Jus and Grilled Asparagus

**Pan Seared Sea Scallops**

with Blood Orange Sauce and Curry Roasted Cauliflower

**Grilled Local Berkshire Pork Chop**

with Green Peppercorn Sauce and Root Vegetable Hash

### Dessert

Vanilla Custard with Seasonal Stone Fruit and Berry Syrah Sauce

Chocolate Mousse Cake with Ganache and Whipped Cream

Consumer Advisory: Alert your server if you have special dietary requirements. Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illnesses.