

Revival Kitchen

December 2019

Chefs Welcome Bites

Sweet Corn Soup

Blue Crab / Roasted Peppers / Fermented Shishito

Bring the Spring Salad

Alpha Omega Cheese / Toasted Almond / Hemp, Sunflower & Poppy Seed /
Preserved Strawberry and Chipotle Vinaigrette

Parisian Gnocchi

Honeynut Squash & Apple Puree / Parmesan / Brown Butter Sage /
Cauliflower / Brussels Sprouts / Pickled Delicata Squash / Pumpkin Seeds

Intermezzo

Coq au Vin

Windswept Farm Pastured Chicken / Wild Ramp Pasta / Mashed Potato /
Roasted Veggies / Bacon Lardons / Crispy Chicken Skin /
Kennette Square Mushroom Red Wine Sauce

Sticky Toffee Pudding Cake

Dates / Cherries / Walnuts / Toffee Sauce /
Reedsville Creamery Vanilla Ice Cream

\$65 per person

Vegetarian menu available with a little heads up!