

SCOTLAND RUN PRESENTS

THE NOVEMBER POUR

A FALL HARVEST WINE DINNER

FRIDAY, NOVEMBER 13 | 6PM

FIRST COURSE

Château Kefraya Blanc de Blanc

Harvest Tart | brie cheese, frenched onions, walnuts, puff pastry

SECOND COURSE

Ruhmann Grand Cru Riesling Frankstein

Butternut Squash Ravioli | homemade butternut squash ravioli, sage brown butter, aged pecorino, crispy shallots, hazelnut drizzle

THIRD COURSE

Château de Malengin Eve

choose 1 entrée at booking

Herb Roasted Chicken | frenched chicken breast, squash puree, roasted root vegetables, creamy spinach

Pan Seared Duck Breast | Crispy skin on duck breast, fig reduction, mashed sweet potatoes, crispy brussel sprouts

Miso Marinated Black Cod | pan seared black cod, sautéed bok choy, pumpkin risotto, cranberry reduction

DESSERT

Château Kefraya Rouge

Spiced Apple Cinnamon Roll

MEMBERS & GUESTS \$70++
CALL 856-863-3737 X3 TO RSVP

NON-MEMBERS \$85++
PLUS TAX & GRATUITY
NON-MEMBERS BOOK ONLINE

CHECK-IN 30 MIN PRIOR TO THE EVENT.



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