

**Fall Wine Pairing Dinner with Inspire Moore Winery**

**Saturday, November 2<sup>nd</sup> 6:00pm**

6:00 Reception

Cheeses, crackers  
Inspire Moore Wines

6:30pm Dinner

Seared sea scallops with parsnip puree, brown butter, pea shoots  
2022 Sauvignon Blanc Reserve

Roasted butternut squash soup, crème fraiche, sage  
2021 Chardonnay Reserve

Beet and pear salad, arugula, frisée, toasted hazelnuts, shaved parmesan, maple  
vinaigrette  
2022 Pinot Noir Reserve

Sliced Tenderloin of Beef, whole grain mustard jus  
Whipped sweet potatoes, swiss chard with lemon gremolata  
2022 Bourbon Barrel Red Reserve

Poached pear cardamom cakes  
Spiced cake, white wine poached pears, maple cream sauce  
2021 Cayuga White Nathaniel J Moore Reserve

\$99 per person inclusive