

love...amor...lief...dashuri...sevgi...maite...ljubav...gugma...renmen...soyayya...aloha...hilub...szeretet...elska...cinta...ar...jacayl...bogoh...upendo...karlek...sevgi...cariad...uthando...liefde...amo...armastus...ibig...rakkaus...amour...leafde...lie...aroha...milosc...dragoste...alofa...gaol...lerato...rudo...milo...amo...armastus...ibig...rakkaus...amour...leafde...liebe...roha...milosc...dragoste...alofa...gaol...lerato...rudo...milovat...ljubav...gugma...chikondi...amuri...milovat...kaerlighed...elska...cinta...amore...katresnan...amare...meile...fitiavana...riad...uthando...ife...love...amor...lief...dashuri...sevgi...

# NONE SUCH FARM & MARKET

## Prix-Fixe Four Course Menu \$60.00 per person

Pre-Order by Saturday February 9th

Pick up after 9 am on Thursday February 14th, Friday February 15th or Saturday February 16th

### First Course

Mixed Greens Salad with Beets, Pistachio, Feta & Orange Vinaigrette

### Second Course...choose 1

Shrimp Cocktail with Lemon

Mini Crabcake with Remoulade

Crab Bisque

Pork Belly with Peach Bourbon Glaze

Brie in Puff Pastry with Pears, Nuts & Honey (for 2)

first & second course suggested pairing\* - La Marca Prosecco

### Entree Course...choose 1

Seared Halibut Fillet with Lobster, Shitake Ginger Sauce  
suggested pairing\* - Whitehaven Sauvignon Blanc New Zealand 2015

Rosemary Dijon Crusted Rack of Lamb

suggested pairing\* - Marques de Riscal Spanish Rioja 2012

Brined Pork Chop with Cherry Chocolate Port Sauce

suggested pairing\* - Decoy Merlot Sonoma County 2016

Double Cut Tuscan Style Rib Steak (for 2) with Butter, Rosemary, Thyme, Lemon, Garlic

suggested pairing\* - Beringer Knights Valley Cabernet Sauvignon 2016

Beef Wellington (for 2), Mushroom Duxelle

suggested pairing\* - Rodney Strong Pinot Noir Russian River Valley 2015

### Entree Course Sides

Mashed Potatoes with Sour Cream & Chives or Roasted Potatoes

Green Beans with Shallots & Walnuts

### Dessert Course...choose 1

Pecan Brownie with Salted Bourbon Caramel Sauce

suggested pairing\* - Sandeman Founders Reserve Ruby Red Port

Olive Oil Cake with Macerated Strawberry, Orange & Mint

suggested pairing- Old Fashioned

2 oz. Knob Bourbon, 1/2 oz simple syrup, 2 dashes angostura bitters, orange peel.

Stir everything in a large glass with ice cubes. Strain into a glass & garnish with orange peel.

\*wines are available at The Fine Wine & Good Spirits Store in Buckingham Green