



**A L A I N A ' S C A F E**

October 17, 2020

**Chips & Dip**

**Carmelized Onion Dip, Creme Fraiche, Fried Taro Root, Osetra Caviar**  
*Tattinger, Champagne NV*

**Oyster "Rockefeller"**

**Crispy Wellfleet Oysters, Braised Swiss Chard, Bacon, Myer lemon Aioli**  
*Love Block, Sauvignon Blanc, 2019*

**Soup du Jour**

**Jerusalem Artichoke, Crispy Sunchoke, Creme Fraiche**  
*Louie Jadot, Bourgogne blanc, Chardonay 2018*

**Flour & Water**

**House Butternut Squash Tortellini, Honey Roasted Acorn Squash, Sage Pesto,**  
**Perigord Winter Truffle**  
*Cake Bread, Chardonnay 2018*

**Surf**

**Wild U-8 Atlantic Scallop, Cauliflower & Green Onion "Farrotto", Grilled**  
**Asparagus, Bing Cherry Port Wine Reduction, Fennel & Frisee Salad**  
*Cherry Pie, Pinot Noir, 2015*

**Turf**

**House Roasted Berkshire Porchetta, Fingerling, Sweet Potato & Brussel**  
**Sprout Hash, Cider & Wholegrain Mustard Demi Glace**  
*Round Pond, Kith & Kin Cabernet Sauvignon, 2017*

**Indulge**

**Goat Cheese Cheesecake, Fresh Turkish Brown Figs, Balsamic Reduction**  
*Croft, Port Wine, NV*

