

Apple Blossom Seven

Course Chef Tasting Dinner

May 2, 2026

Course One:

Lemon Pepper Poached Salmon, Spring Pea Puree, Tiny Greens Brilliant Blend, Olive Oil
paired with Let's Play Lemonade with Harvest Spirits Distillery Apple Vodka and Local Honey

Course Two:

Baby Arugula Salad, Hurd's Apple Blossoms, Pomegranate, Parmesan, Asiago, Chef's Tarragon
Vinaigrette
paired with Badseed Blueberry Lavender Hard Apple Cider

Course Three:

'Shrimp & Grits' - Colossal Shrimp, Crisp Karl Family Farms Andouille Sausage, Parsley Oil
paired with Millhouse Kold One

Course Four:

Chicken Bracirole, Parmesan Polenta Cake
paired with Benmarl Seyval Blanc

Course Five:

Braised Karl Family Farms Beef Ragu, Pan Seared Gnocchi, Tiny Greens Genovese Basil
paired with Benmarl Slate Hill Red

Course Six:

Local Pork Loin Medallion, Apple Cider Gastrique, Pommes Dutchess, Wilted Spinach
paired with Joppenbergh Gap Distilling Original Moonshine

Course Seven:

Strawberry Shortcake Biscuit
paired with Marlboro Village Blush with Homegrown Rhubarb Compote

