

# Greenleaf

## “NH WINE WEEK” WINTER WINE DINNER MENU JANUARY 22, 2025



### 1st Course

#### Duck Rilette

Ricotta | Celeriac | Beet | Grape | Fennel

*Treana Sauvignon Blanc, California*

### 2nd Course

#### Smoked Bluefish Cake

Fennel | Carrot | Radish | Lemon

*Austin Hope Winery Chardonnay, Paso Robles, California*

### 3rd Course

#### \*Union Coffee Rubbed Beef Tenderloin

Smoked Sunchoke Puree | Braised Greens | Fig Mostarda |

Au Poirve Jus

*Austin Hope Winery Cabernet Sauvignon, Paso Robles, California*

### 4th Course

#### Orange Almond Cake

Vanilla Bean Mascarpone Mousse | White Chocolate Anglaise |

Orange Caramel | Almond Lace Cookie

*Grahams Tawny Port 20 Yr*



*Executive Chef: Justin O'Malley, Sous Chef: Steven O'Connor,  
Chef/Owner: Chris Viaud, Executive Pastry Chef: Emilee Viaud*



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.