



MAIN & VINE

CALIFORNIA BISTRO

1st Course

Roasted Heirloom Beets

Roasted & Raw Beets, Frisee, Whipped Ricotta, Pistachio, White Balsamic

Whole Roasted Castroville Artichoke

Italian Salsa Verde, Meyer Lemon Aioli

Golden Hubbard Squash Bisque

Crème Fraiche, Spiced Pepitas

2nd Course

MV Bolognese

San Marzano Tomatoes, Organic Semolina Cavatelli, Whipped Ricotta, Basil, Evoo

Crab Crusted Pocono Trout

Heirloom Carrot Puree, Toasted Hominy, Bouillabaisse Butter

“Chicken & Dumplings”

Organic Airline Breast, Potato Gnocchi, Cippolini Onions, Chicken Confit

Kennett Square Mushroom Pizza

Leeks, Roasted Garlic Bechamel, Pecorino

3rd Course

Salted Caramel Pot De Crème

Chantilly Cream

Seasonal Gelato

House Cookie

\$30 per person