

HOCK FARM CRAFT & PROVISIONS

DINE DOWNTOWN

Jan. 12-22, 2017

\$35 3-Course

FIRST COURSE

WILD MUSHROOM SOUP

Goat cheese, herbed croutons

SECOND COURSE

(choose one)

CAMPARI-HONEY GLAZED PORK BELLY CONFIT

Charred scallion, sesame

RED WINE POACHED PEAR & ENDIVE SALAD

Bleu cheese, walnut-dijon dressing

WOOD OVEN BAKED BRANDADE

Yukon gold potato, breadcrumbs, seki hills olive oil, toasted baguette

MAIN COURSE

(choose one)

RED WINE BRAISED BEEF CHEEK

Glazed carrot, cipollini onions, garlic roasted potatoes

ARTICHOKE & RICOTTA RAVIOLI

Brown butter, parmesan brodo, delicata squash, sage

WOOD ROASTED PORK LOIN

Creamy polenta, Brussels sprouts, quince jus

*Reservations required. Please visit www.hockfarm.com/reservations
and note "Dine Downtown" when reserving your table.*

Valid for dine-in only, after 5pm. Menu price does not include tax or gratuity.

\$1 per menu will be donated to the Food Literacy Center.

Give Cards & iEat Rewards Dollars cannot be redeemed.

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