

# FIELD & MAIN

R E S T A U R A N T

Welcomes Chris Pearmund  
of  
Effingham Manor Winery and Pearmund Cellars

January 25, 2018, 6:30 pm

## *To Begin*

Effingham Manor Blanc de Noirs

## *First Course*

Pecorino Cheese with Aged VA Ham, Sunchoke-Honey Puree & Walnut Oil  
Pearmund Cellars Viognier

## *Second Course*

Foie Gras Torchon, Brioche, Satsuma Mandarin & Blood Orange  
Pearmund Cellars Petit Manseng

## *Third Course*

Hearth Roasted Eggplant & Bell Pepper with Charred Tomato-Pork Sugo  
Pearmund Cellars Cabernet Franc Reserve

## *Fourth Course*

Braised Lamb Shank with Polenta Nero & Dried Black Olive  
Pearmund Cellars Ameritage

## *To Finish*

Kirsch Soaked Cake with Dark Chocolate Ganache  
Effingham Manor Snort