

Hutum Theme

Sweet Potato and Butternut Bisque

Paired with Laroque Pinot Noir

Appetizer

Apple Rose in Puff Pastry with Lemon Glaze

Paired with Batasiolo Gavi

Baked Shrimp with Pumpkin Crabmeat and Sage Butter

Paired with Caves Lugny Les Charmes Chardonnay

Salad

Fall Seasoned Farro with Beets in a Delicata Bowl topped with Maple Vinaigrette, Pecans and Parmesan cheese

Paired with Villa Puccini Toscana

Sorbet

Apple Pie

Paired with Chateau Laribotte Sauternes

Entrée

Pork Loin Stuffed with Cranberry, Smoked Gouda, with Cranberry Apple Glaze served with Spaghetti Squash and Parsnips and Brussell sprouts

Paired with Allegrini Palazzo Delle Torre

Dessert

Chocolate Espresso Mousse in a Chocolate Bowl with Pumpkin Chantilly

Paired with Dry Creek Zinfandel