

KRAZY KATS

Delaware Dines Out

First Course

Butternut Squash and Pear Bisque

buttermilk bisquit, tasso, apple bourbon jam

Hudson Valley Duck "Cassoulet"

Duck confit leg, smoked "bacon", armagnac sausage, flageolet, frites

Main Course

Grilled Filet and Braised Short Rib "Wellington"

local mushroom duxelle, sweet potato puree, swiss chard, smoked tomato jus, horseradish

Pan Seared Prime Pork Mignon

cider smoked pork belly, fingerlings, cippolini marmalade, apple soubise, quail egg

Crispy Skin Wild Maryland Rockfish

truffle twice baked potato, baby vegetables, lemon verbena meuniere

Dessert

Drunken Cherry Clafoutis

Candied walnuts, crème brûlée ice cream

"Chocolate Covered Pretzel"

Frangelico brownie, salted pretzel ice cream, chocolate ganache