

PHF VINTNER'S TABLE



FIRST PAIRING

ARTISAN CHEESE

Paired with Sparkling Rosé

SECOND PAIRING

HEIRLOOM TOMATO

marinated cucumber, trout roe cloumage, nasturtium vinaigrette, concord
grape

Paired with Chardonnary Reserve

THIRD PAIRING

CABERNET FRANC GLAZED SHORT RIB

Anson Mills soft polenta, shaved brussel sprouts, braised tomato

Paired with Petit Verdot

FOURTH PAIRING

TOFFEE CARROT CAKE

vanilla & buttermilk gelato, crème fraîche, candied almond, carrot chip

Paired with Bin 21

