



Hors D'oeuvres
Sparkling & White Wine to be served

Cherry Tomatoes Stuffed with Herb Goat Cheese and Chives

Potato Stacks, locally grown Sweet, Purple and Russet Potatoes
Topped with Horseradish Creme Fraiche

Red Wine Bison Sausage Rolled in Puff Pastry

Bison Bulgogi, Thinly Sliced Bison wrapped around Green Onions,
topped with Sesame Seeds & Korean BBQ Dipping Sauce

Salad

Rosé or Blush Wine to be served

Mixed Field Greens Topped with Bison Jerky, Thinly Sliced Apples &
White Cheddar Cheese topped with Eckert's Cider Vinaigrette

Entrees

Flight of Nortons to be served

Braised Short Ribs
with Ozark Mushroom Ragout & a Blackberry Norton Reduction

&

Missouri Farm Raised Baked Trout
served over local greens & topped with pecan butter

Served with Barley and Cracked Wheat with Corn, Peppers & Onions
House Made Artisan Breads and Whipped Butter

Dessert

Dessert or Port Wine to be served

Stuffed Baked Apples with Caramel Sauce

