



INN AT HASTINGS PARK

LEXINGTON & CONCORD
BOSTON, MASSACHUSETTS

FARM + VINE DINNER NEW ENTRY SUSTAINABLE FARMING PROJECT & WINES FROM LA CHABLISIENNE

AUGUST 5, 2021

RECEPTION

Marinated Zucchini, Spiced Labne & Dukkah Crostini
Chilled Beet & Coconut Milk “Borscht” Shooters
Crispy Falafel Cakes, Baba Ganoush & Herbed Tahini

2018 Petit Chablis - Pas Si Petit

FIRST

Carrot Terrine
Quinoa and Vegetable Salad, Creme Fraiche Remoulade

2017 Chablis - La Pierrelée

MAIN

Roasted King Oyster Mushrooms and Eggplant a la Chablisienne
Braised Greens, Shiitake Mushroom “Ham” and Parsley

2016 Chablis 1er Cru - Vaulorent

DESSERT

Goat Cheese Mousse, Honey, Nectarine Compote, Peppered Almonds
Chateau de Trignon, Muscat de Beaumes de Venise

\$95.00 PER PERSON

(+ TAX, GRATUITY AND SERVICE CHARGE)