

BLOOMFIELD PUBLIC HOUSE

FALL COUNTYLICIOUS

FIRST COURSE

sweet potatoes, sheeps whey, almond dukkah,
pickled ground cherries

seafood fritto misto, preserved lemon aioli

beef tartare, capers, Tête Carrée, pickles,
potato croquette, horseradish

SECOND COURSE

gnocchi, squash sugo,
sheeps feta, crispy sage

halibut cheek chowder, red pepper sofrito,
clams, baby pots, fennel

wild game feature

THIRD COURSE

chocolate mousse, blueberries
torched marshmallow, pb crunch

parsnip & cardamon cake,
creme fraiche, apple butter

citrus & olive oil gelato,
poppy seed crunch

\$60 per guest

PEC farmers and producers we use

hagerman farms, laundry farms, lighthall vineyards, rosehall run,
blueberry patch, stock & row, creasy's apple farm