



THE
ROOST
Come for Dinner

APPETIZER

Warm Seasonal Veggie & "Natural Pastures"
Smoked Boerenkaas cheese Tart
w/ organic baby greens
(Gluten-Free option available)

MAIN COURSE

Bacon wrapped Pork Loin
on a bed of Swiss Chard braised with
"Roost Own" Siegerebe wine,
drizzled with "Roost Grown" Blueberry
Balsamic Reduction
served with a Roasted Potato Fan

DESSERT

In House made Pie Slice
(Apple, "Roost Grown" Blueberry, or Peach 'n' Cream)
or
Chocolate Cheesecake for Two (Gluten-Free)

Valentine's Day Weekend
FEBRUARY 10 & 11

Taking Reservations Now
LIMITED SEATING

a passionate farm experience