



FINNRIVER CIDER DINNER

November 7th, 2026

First Course

SMOKED SABLEFISH & POTATO RÖSTI

leek cream, pickled mustard seed, charred scallion, chive, caviar

Paired with Golden Russet

Second Course

WEATHERVANE SCALLOPS & HAMA HAMA OYSTERS

fennel, clam velouté, preserved lemon, dill oil, rye crumb

Paired with Tideline

Third Course

CRISP DUCK CONFIT

parsnip purée, grilled radicchio, quince, green peppercorn jus

Paired with Vista Ridge

Fourth Course

BROWN BUTTER BUCKWHEAT CAKE

roasted pears, crème fraîche, toasted oat crumble, thyme

Paired with Perry

