

# The Deer Park Inn

French Fine Dining, where Food is a way of Life, serving only dishes we made

Art, Wine & Beer Festival 2019.

## Appetizer

Late Summer Local Corn and Wild Mushroom Chowder

Tomato Tart Tatin with Honey Balsamic Glaze.

Paired with Domaine de la Quilla Muscadet 2016 Loire France.

## Salad

Red Beet Carpaccio with Curried Dry Fruit Dressing.

Honey Brie Cheese and Nuts Beggar Purse on Greens.

Paired with Barton & Guestier Vouvray 2015 Loire France.

## Entree

Slowly Braised Boneless Short Ribs with Creamy Polenta.

Koulibiac of Salmon Fillet wrapped in Brioche Pastry Dough.

Lobster and Spinach Strudel scented with Tumeric, Coconut Milk.

Paired with Mas de Bressades Costieres de Nimes. 2015 Rhone Valley France

## Dessert

New Wave Local Peach Melba with Raspberry Coulis

Paired with Charles de Fere Brut Reserve France

\$ 69.50

Limited Seating, make early reservation to secure a table.

Reservations Required 301.334.2308

Vegetarian, Gluten Free, Vegan, Dairy Free menu available on request when making an 24 hours early Reservation.

