



LOCAL. FRESH. FARM.

OCTOBER 18, 2017

STARTER

SANG LEE FARMS CAULIFLOWER

shaved fennel, white grapes, toasted almonds

wine pairing: riesling, raphael, north fork

MAIN

PAN SEARED CRESCENT FARMS DUCK BREAST

roasted brussels sprouts, parsnip purée, duck jus

wine pairing: merlot estate, raphael, north fork

SWEET ENDINGS

ELWOOD PUMPKIN FARM PUMPKIN CRÈME BRÛLÉE

pumpkin custard, caramelized sugar, whipped cream

wine pairing: fortified riesling, raphael, north fork

\$40

THREE COURSE PRICE FIXED DINNER
\$30 WITHOUT WINE PAIRINGS

Tax and gratuity are not included.

RESERVE NOW

*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve at Verace: True Italian contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!