



LOCAL. FRESH. FARM.

OCTOBER 4, 2017

STARTER

NORWICH MEADOWS FARM BABY SPINACH SALAD

Crumbled Blue Cheese, Applewood Smoked Bacon, Red Wine Vinaigrette

Wine Pairing: Sauvignon Blanc, Macari, North Fork

MAIN

CRESCENT DUCK FARM PAN SEARED DUCK BREAST

Satur Farm Baby Bok Choy, Sweet Potato Puree, Teriyaki - Orange Glaze

Wine Pairing: Cabernet Blend, Dos Aguas, Macari, North Fork

SWEET ENDINGS

CHOCOLATE CARAMEL TART

Honey Roasted Peanuts

Wine Pairing: Cabernet Franc/Merlot "Sette," Macari, North Fork

\$50

THREE COURSE PRICE FIXED DINNER
\$40 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 Tellers: An American Chophouse contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!