



LOCAL. FRESH. FARM.

OCTOBER 11, 2017

### STARTER

#### BUTTERNUT SQUASH AND RICOTTA CHEESE RAVIOLI

Sage, Brown Butter, Local Koppert Cress Farm Rock Chives

*Wine Pairing: Sparkling Pointe, Brut 2014 North Fork*

### MAIN

#### BRAISED BEEF BRISKET

Norwich Meadows Farm Organic Baby Carrots and Turnips, Natural Jus

*Wine Pairing: Sparkling Pointe, Blanc de Blancs 2012 North Fork*

### SWEET ENDINGS

#### MAPLE PUMPKIN TART

Grade A NY State Maple Syrup, Local Pumpkin, Cinnamon Sugar

*Wine Pairing: Sparkling Pointe, Carnaval, Rosé 2014 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!