



LOCAL. FRESH. FARM.

OCTOBER 18, 2017

STARTER

SATUR FARM BABY BEET CARPACCIO

Roasted Beets, Goat Cheese, Fresh Horseradish

Wine Pairing: Sauvignon Blanc, Raphael, North Fork

MAIN

NORTH QUARTER FARM BISON TENDERLOIN

Winter Truffle Potato Croquette, Haricot Vert

Wine Pairing: Merlot Estate, Raphael, North Fork

SWEET ENDINGS

SWEET POTATO MERINGUE PIE

Light Baked Meringue

Wine Pairing: Portica, Raphael, 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!