



LOCAL. FRESH. FARM.

OCTOBER 25, 2017

STARTER

FALL HUDSON RIVER MACINTOSH APPLES HARVEST SALAD

Quinoa, Walnuts, Golden Raisins, Lemon Agave Vinaigrette

Wine Pairing: Albarino/Chardonnay, Taste White, Bedell Cellars, North Fork

MAIN

ARCTIC CHAR

Hepworth Farms Swiss Chard, Beurre Rouge Sauce

Wine Pairing: Cabernet Franc, Bedell Cellars, North Fork

SWEET ENDINGS

LOCAL NEW YORK CHEESE SELECTION

Wine Pairing: Merlot/Syrah, Taste Red, Bedell Cellars, 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!