

1833

KITCHEN & BAR

farm-to-fork

local producer-inspired three-course menu \$80

Finger Lakes wine pairing \$35

APPETIZER

Buttered Radishes

flake salt, greens, smoked olive oil, sourdough toast

Billsboro Alboriño 2023

ENTRÉE

Grilled Hanger Steak

summer squash, romesco, fingerling potatoes, cherry tomatoes

Apollo's Praise Cabernet Franc 2023

DESSERT

Goat Cheese Panna Cotta

whiskey cherry compote, honey tuille

Trestle 31 Demi Riesling 2022

LOCAL PRODUCERS

*Chestnut Creek, Ithaca Bakery, Hillcrest Dairy, Rosenkrans Beef, Windy Hill Creamery,
FLX Distillers, Kutiks Honey, Ithaca Milk, Red Grate Grocer, Farmer Ground Flour,
F. Oliver's, Syracuse Salt, Beth's Farm Kitchen, Butler's Eggs, Micro Babe*