

CIDER DINNER

Schilling Cider + Copperleaf Restaurant & Bar

COURSE ONE

New Crop Apple Salad
grain mustard vinaigrette, pecans
DRYABOLICAL CIDER

COURSE TWO

Duck Confit
sweet potato puree, pearl onions, creamed spinach, crispy sage
MOON BERRIES CIDER

COURSE THREE

Pork Belly
brussel sprout slaw, agrodolce winter squash, spiced pumpkin seed brittle
EXCELSIOR IMPERIAL APPLE CIDER

COURSE FOUR

Apple Cider Donut Holes
hard cider caramel
CHAIDER CIDER



Joshua Hart, Executive Chef of Copperleaf Restaurant & Bar

Copperleaf
Restaurant & Bar

SCHILLING
HARD CIDER