

With the freshest ingredients available at Chef David C. Felton's fingertips, it's only natural that an aspect of dining at Ninety Acres Culinary Center would be a daily tasting menu. Chef Felton, who is always willing to break down the wall between diner and chef, has devised a new method to the usual tasting menu madness and welcomes you to BMF dining.

Bring Me Food
With Wine or Beer

Slyboro washed rind cheese, Vermont
Araucana hen egg
Kampachi, Black cod & Naturally raise ribeye
Pepitas, blood orange, tangerine & maple gastrique
Sweet peppers, kale, potato, fennel & cauliflower
Porcini & Chanterelle mushrooms
Rye , Sherry vinegar & cornmeal
Walnuts, honey, Granny Smith apples
Cranberries, vanilla, almonds & oats
House Made Charcuterie

(Please advise the kitchen of any dietary restrictions)

Executive Sous Chef Chuck Bauer
Pastry Chef Lindsay Stewart

This is an example and does not reflect current menu options.