



The White Horse Tavern Welcomes  
Abby Beeler From Beeler's Pure Pork  
May 9<sup>th</sup> 2017  
6:30pm Cocktails 7pm Dinner  
**A Tasting of Duroc Pork**

Artisan Headcheese, House Beer Mustard and Radish

Bluff Hill Cove Oysters, Beeler Chorizo and Spring Garlic Emulsion

Braised Cheeks with Lentils and Lacinato Kale

Beet and Goat Cheese Terrine, Crispy Pig Tail,  
Frisee and Champagne Vinaigrette

Shanks, Belly and Jacob Cattle Beans

Smoked Boston Butt, Rye Spätzle, Quick Kraut,  
Swiss Fondue and Essence of Russian Dressing

Tomahawk Loin Chops, Herbed Farro, Chantrelles and Fennel Jam

Adult Root Beer Float, Bourbon Ice Cream, Candied Beeler Bacon and  
Crushed Whoppers

\$70 per person plus Tax and Gratuity  
\$30 per person Beer and Wine Pairings

Executive Chef Richard Silvia  
Sous Chef Christopher Jones