

*Destination Geneva National*  
**FOOD & WINE**  
FESTIVAL

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# **Pigs & Pinots** *Menu*

## **Spit Roasted Pig**

*with orange-garlic & oregano mojo*

**Soft Rolls** *with applewood smoked bacon-maple butter*

## **Crispy Pork Belly**

*with sweet soy ginger sauce*

## **Chef-Attended Carnitas Tacos**

*with slow-braised pork, fresh corn & flour tortillas,  
cilantro, onions, house-made salsas*

## **Heirloom Tomato & Burrata Salad**

*with marinated heirloom tomatoes, fresh burrata,  
basil pesto, aged balsamic drizzle, toasted pine nuts*

## **Roasted Beet & Citrus Salad**

*with blood oranges, roasted golden & red beets,  
candied walnuts, goat cheese, champagne vinaigrette*

## **Watermelon & Blueberries**

*sweet hibiscus-mint drizzle*

## **Roasted Vegetables**

*fennel, baby carrots, asparagus, green beans,  
sea salt, herbs*

## **Fire Roasted Potatoes**

## **Three Cheese Macaroni**

*with roasted poblano, nueske's bacon*

## **Pinot Noir Chocolate Mousse**

*with dark chocolate, pinot noir reduction,  
macerated cherries, cocoa nib crunch*

## **Vanilla Bean Panna Cotta**

*with port wine-soaked berries, honeyed pistachios*