

Progressive Dinner Menu | Nov 14th 2015



6pm: Wine Tasting with Food Pairings at The Kirby

Guests will receive 3 half glasses of wine...a sparkling, a white and a red. They will also receive an appetizer plate which will feature 3 scrumptious food components that will pair with each glass of wine. We will go over the steps of "how to taste" wine and then discuss the 3 varietals. Guests will have a chance to taste each wine with each food component.

Casteller Cava, Spain: D'Affinois Cheese, Prosciutto and Cantaloupe Jam
Evolucio Furmint, Hungary: Crab Cake with Remoulade and Lemon Zest
Lyric Pinot Noir, CA: Duck Crostini with berry gastrique and micro greens



7pm: Entrees at Everyday People Café (farm to fork restaurant)

A choice of entrees to be provided by Matt Balmer.

FALL PROGRESSIVE DINNER

(CHOICE OF)

PAN SEARED DUCK BREASTS

Two marinated seared breasts, parsnip puree, Crane's cider gastrique, pickled fennel, frisee, green apple

ROAST OTTO'S FARM CHICKEN

Otto's half chicken, white bean, leek, escarole, blistered tomato broth, frisee salad, parmesan

PORCINI CRUSTED WAGYU SIRLOIN

Ten-ounce wagyu sirloin, garlic & porcini crust, root vegetable mash, Bordelaise, braised cippolini onions & Brussels sprout, tomato caper confit

BRAISED VEAL SHANK

Savory braised veal shank, root vegetable mash, pan reduction, fennel, tomato, onion.

SEARED SALMON

Eight-ounce spice crusted organic fillet, house smoked ham hock & French lentil ragout, frisee & parmesan



8pm: Dessert and Coffee at LaFontsee Galleries

Chocolate Layer Cake and Carrot Cake and Uncommon Grounds Coffee