

MENU

BY CHEF MAXIMILLIAN PETTY



PASSED BITES

CURED ALVAREZ TOMATO TARTARE, FRIED FOCACCIA, FARMER'S CHEESE, AND OPAL BASIL

FIRST COURSE

ASSORTED BREAD SERVED WITH BIG MAX FRIED CHICKEN SKIN BUTTER

BREAD DONATED BY MACRINA BAKERY

WALDORF SALAD WITH SMOKY BLEU CHEESE, LIGHTLY DEHYDRATED GRAPE, WALNUT CANDY, MAPLE VERJUS VINAIGRETTE

THAI PEANUT AND BASIL SALAD WITH CABBAGE, CARROT, CUCUMBER, AND MINT

SALADS DONATED AND PLATED BY BOUNTY KITCHEN

SECOND COURSE

DUNGENESS CRAB CAKES WITH DIJON REMOULADE, GOLDEN FRISÉE, AND BRULEED LEMON

CRAB DONATED BY KEY CITY FISH

BRAISED WAGYU BEEF SEGA WAT, WHITE RICE, PICKLED ONION SALAD, STAINED EGG, INJERA

LOCAL BEEF DONATED BY CORFINI MEATS, INJERA MADE AND DONATED BY GENI'S ETHIOPIAN CORNER

LOCAL SQUASH AGNOLOTTI, HONEY FERMENTED GARLIC YOGURT, RED CHILI AND LEMON OIL

VEGETABLES DONATED BY ORANGE STAR AND ALVAREZ FARM

DESSERT

KLADDKAKA (SWEDISH GOOEY CAKE)

DONATED BY BYEN BAKERI

ASSORTED MACARONS

DONATED BY COQUETTE BAKE SHOP