



BEYOND BALISAGE

Earth to Table Cuisine

Cuisine & Art Tuesdays

October 2018

5 pm – 10 pm

Two Course Dinners w/ Complimentary Pastry - \$24.95 per person

First Course Choices (Choose 1)

White Shrimp Sauté

roasted garlic oil, grape tomatoes, citrus, herbs

Grilled Dates

stuffed with spanish goat cheese, prickly pear puree

Fruit on Flatbread

feta cheese pesto, field greens, manchego cheese, herbs

Field Greens

peruvian olives, armenian cucumbers, grape tomatoes and feta
olive vinaigrette

Almost '1924' Caesar

baby romaine, egg yolk dressing, cracked pepper, manchego cheese, white anchovy

Heinz Microgreens

seasonal fruit, citrus, sherry vinegar, agave nectar

Second Course Choices (Choose 1)

Roasted Garlic Chicken

broth, onion, peppers, roasted garlic, sherry vinegar, capers

Mediterranean Pasta

shrimp, tomato, zucchini, roasted garlic, basil

Fresh Wild Fish

mango, tomato, chile, herbs, basil oil

Braised Lamb Curry

goat milk, turmeric, ginger, keffer leaves, cardamom
sweet potato, onion, pasture crème