

ART COLLECTORS' SUPPER CLUB

09.17.2019

Cocktail on arrival:

SWITCH HITTER

Bourbon, Gin, Cocchi Torino, pear-apple shrub

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MUSHROOM SOUP

Ginger, horseradish, scallions

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BURNT CARROT SALAD

avocado, pickled onion, feta, cilantro,
toasted pumpkin seeds

FORGE CELLARS, Riesling 2017, Seneca NY

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(choice of)

VEGETABLE DUMPLINGS

Carrot, mushroom, onion, currants, creamed spinach, pecorino

PAN-FRIED RED FISH

Cornmeal crusted, sweet potato, swiss chard, grilled lemon

PORK CHEEK

Braised cabbage, Jus, Carriage House honey, marble potato crisps

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(choice of)

GINGER SEMIFREDDO

Spice crumble, whipped yogurt

FIG SPONGE ROLL

Vanilla cake, fig jam, apple

Proudly prepared by: **Chef David Kelsey and team**

Artwork by:
PULL CLUB

