LDS
little dinner series

THE ROMAN EMPIRE
APRIL 9, 2024

COCKTAIL
A DRINK FOR THE GODS
BRANDY, MEAD, WHITE GRAPE JUICE, HERBAL INFUSION, LEMON JUICE

HOR D’OEUVRES
PANEM ET CIRCENSES
BLUE CRAB MOUSSE CROSTINI WITH GREEN OLIVE-PIMENTO TAPENADE, BASIL AND PARSLEY
AUDENTES FORTUNA IUVAT
HOT SAGE HONEY GLAZED LAMB LOLLIPOP
PRO AMORE CASEI
GRILLED HALLOUMI CHEESE WITH ROSEMARY-FIG JAM, LEMON, PARSLEY

APPETIZER
MEMENTO VIVERE
SEARED SCALLOPS, ROMAN GNOCCHI, MELTED LEeks, ROASTED RED AND YELLOW PEPPERS, WHITE WINE GARLIC FUMET PAIRED WITH VERDICCHIO

SALAD
ALEA IACTA EST
GRILLED WEDGE ROMAINE, CAESAR DRESSING, CRISPY PROSCIUTTO, CROUTONS, SHAVED PARMESAN

ENTREE
VENI, VIDI, VICI
COLD SMOKED HERBED PORK TENDERLOIN, MOREL & PORCINI RISOTTO, MARINATED ZUCCHINI AND RADICCHIO SLAW, JUS PAIRED WITH PRIMITIVO

DESSERT
LIBUM
RICOTTA HONEY CHEESECAKE, APRICOT AGRODOLCE, LIMONCELLO SABAYON, DRIED FIGS
The Emperors

General Manager: Makayla Engler
Chef: Elizabeth Natherson
Sous Chef: Isabelle Augustin
Bar Manager: Jarrett Affronti
Service Manager: Jessica Linge
Service Manager: Keane Tibon
Service Manager: Mark Diamond
Steward Manager: Valentina Celiz

Thank you!

Salvēte, hail and welcome, esteemed diners! Embrace the splendor of this occasion, for you are honored guests in our midst. As the Ancient Romans cherished the company of kindred spirits, so too do we rejoice in your presence. We hope you enjoy the night, vivat!