LITTLE DINNER SERIES

Reimagine the Renaissance

April 8, 2021

Signature Cocktail
I Drink, Therefore I Am
Pear Vodka, Limoncello, Orange Juice,
Ginger Simple Syrup, Mint Leaves, Dried Pear

Hors D’oeuvres
Heliocentric Deviled Eggs
Polish-Style Deviled Eggs, Fresh Dill, Parsley, Thyme

Printing Pressed Pretzel Sliders
Sliced Corned Beef, Swiss Cheese, Russian Dressing, Sauerkraut, Pretzel Slider Bun

Magellan's Grilled Octopus Crostini
Marinated Octopus, Chourico Vinaigrette, Poached Green Beans, Toasted Almonds, Pickled Onions

Appetizer
Mona Lisa's Spinach Malfatti
Blanched Spinach, Parmesan, and Mozzarella Dumplings on
Romesco Sauce

VERDICCHIO | CALIFORNIA | 2017

Soup
Francis Bacon's Scientific Method
Creamy Baked Potato Soup, Sour Cream, Cheddar, Chives, Bacon

Entrée
King Ferdinand's Filet Mignon
Filet Mignon, Sun-Dried Tomato Jam, Chickpea Medley

MALBEC | ITALY | 2018

Dessert
Spotting Saturn's Rings
Tuile Wafers, Chocolate Mousse, and Hazelnut Financier with a Chambord Preserve Core

April 8, 2021
Management Team

General Manager- Isabella McLean
Executive Chef- LaVonne Patoir
Sous Chef- Julianne Lee
Bar Manager- Jett Caplin
Steward Manager- Isabella English
Service Manager- Allie McGinnis
Service Manager- Nikki Perrault
Service Manager- Blake Ereckson

The Renaissance was born due to the mentality that the current age must return to a bygone era of greatness from great despair. We couldn't help but feel the parallels of the Renaissance to modern-day and dedicate this dinner to instilling the feeling of rebirth back into your spirits. From the bottom of our hearts, thank you for joining us this evening.