

Chef's Menu

1st Course

WARM PRETZELS

stadium mustard/cheddar cheese sauce

PORK BELLY BISCUITS

maple glaze/pickled onion/chipotle mayo

2nd Course

FAVA LEAF SALAD

shaved fennel/toasted seeds/pecorino/citronette

BEET SALAD

frisee/radish/pistachio vinaigrette/ricota salata

CARAMELIZED NANTES CARROTS

vadouvan yogurt/pea shoots

3rd Course

GRILLED ZUCKERMAN FARMS ASPARAGUS

almond/shallot/sauce gribiche

FAVA LEAF CHITARRA

shallots/fava bean/wise acre farm egg/smoked caciocavallo

BUTTERMILK FRIED CHICKEN THIGHS

vinegar hot sauce/caraway yogurt/basil

4th Course

DESSERT SAMPLER

“the candy bar”/black forest donut/seasonal sorbet