

# Chef's Menu

## 1<sup>st</sup> Course

### **WARM PRETZELS**

stadium mustard/cheddar cheese sauce

### **PORK BELLY BISCUITS**

maple glaze/pickled onion/chipotle mayo

## 2<sup>nd</sup> Course

### **RUSSIAN RIVER FARMS SPRING MIX SALAD**

grilled peaches/strawberries/almonds/ricotta salata/poppy seed dressing

### **GRILLED ZUCCHINI**

red pepper jam/mixed herbs/pinenuts/lime

### **CARAMELIZED NANTES CARROTS**

vadouvan yogurt/pea shoots

## 3<sup>rd</sup> Course

### **ROASTED CAULIFLOWER**

calabrian chile butter/pickled fennel/purslane

### **FAVA LEAF CHITARRA**

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

### **BUTTERMILK FRIED CHICKEN THIGHS**

vinegar hot sauce/caraway yogurt/basil

## 4<sup>th</sup> Course

### **DESSERT SAMPLER**

“the candy bar”/blueberry glazed doughnut/seasonal sorbet