

50TH BIRTHDAY CELEBRATION

FAMILY-STYLE DINNER

1ST COURSE

MIXED GREENS

Preserved lemon-wildflower honey vinaigrette

ESCAROLE & KALE

Apples, walnuts, Parmigiano-buttermilk dressing

2ND COURSE

ORECCHIETTE

Brussels sprouts, pancetta, Parmigiano

SHORT RIB

Tomato-anchovy sauce

STEAMED BROCCOLI

Garlic, chili

ROASTED POTATOES

Aleppo, herbs, olive oil

3RD COURSE

OLIVE OIL CAKE

Candied citrus, whipped cream

PEAR BOURBON COBBLER

Macerated pears, oat streusel

