



SPAIN vs. FRANCE
TUESDAY, FEBRUARY 28TH
6:00PM – 8:00PM

MENU ITEMS:

CAFÉ BA-BA-REEBA!

- 1- Cheese: Mahon Cheese Fondue with Heirloom Potato Tots
- 2- Vegetable: Butternut Squash on Olive Oil Toast with Kale and Honeycrisp Apples
- 3- Fruit: Darjeeling Tea Poached Apricots with Goat Cheese and House Cured Pancetta
- 4- Fish: Rare Seared Tuna with Oven Dried Tomato, Olive and Meyer Lemon Emulsion
- 5-Meat: Beef Tenderloin with Cabrales Blue Cheese Potato Wisps
- 6- Wild Card: House Cured Ham and Cheese Bikini Sandwiches
- 7- Station: Beef and Barley Paella with Root Vegetables

MON AMI GABI – CHICAGO

- 1- Cheese: ‘Profiterole’ of Chèvre Mousse in Black Pepper Gougere
- 2- Vegetable: Bacon Wrapped Salsify with Herbed Aioli
- 3- Fruit: Pork Meatballs with Dried Plums and Prune/ Armagnac Glaze
- 4- Fish: ‘Crevettes en Vinaigrette’ on Brioche with Shrimp Butter
- 5- Meat: Braised Beef ‘Pie Pop’ with Wild Mushrooms
- 6- Wild Card: Ham and Gruyere ‘Tater Tots’
- 7- Station: Choucroute Garnie