

SUPPER CLUB

Spring Soirée Menu

ON THE SIDEBOARD

Spiced Popcorn 🎵 Salt Peanuts by Dizzy Gillespie
Baba & Grilled Veggies 🎵 Eggplant by Michael Franks

APPETIZER

Vegetable Pakora - served with chimichurri
🎵 Fried Neckbones & Home fries by Willie Bobo

SALAD

Warm Carota Salad - spiced carrots, roasted beet medley,
toasted pistachios, garlic herb oil & goat cheese créme
🎵 Salute by Lettuce

ENTREE

Wagyu Brisket - smoked wagyu brisket (comfort farms),
mac-n-cheese risotto & pan fried collards
🎵 Struttin' with Some Barbecue by Simone Kopmayer

PALATE CLEANSER

Sweet Pea Melon - green pea, honeydew & lime crystals
🎵 Sweet Pea by Amos Lee

DESSERT

Black Cow - rooster cookie malt ice cream with
root beer chocolate ganache
🎵 Black Cow by Steely Dan

SPECIALTY COCKTAILS

Blood Orange Old Fashioned - blood orange, pear &
cinnamon infused king cube - knob creek
bourbon whiskey - cardamom bitters
🎵 Popsicle Toes by Michael Franks

Malbec Wine - great pairing for the Smoked Brisket
🎵 Peel Me a Grape by Diana Krall

Apple Brandy Martini - great pairing with Sweet Pea Melon
🎵 Underneath the Apple Tree by Michael Franks

Wednesday, March 19 ~ 6:00 - 9:00 p.m.

Menu + musical pairings by Chef Chris ~ Special guest speaker Jon Jackson

Tickets at theRamspeck.com

