

Menu

Appetizers

Lamb Hummus

mini Syrian lamb meatballs, pine nuts, red pepper hummus

Lamb Sausage Flatbread

preserved peppers, lamb fennel sausage, Bellsong creamery cheese, garden herbs, sungold tomatoes

Lamb Pastrami on Rye Crackers

tarragon mustard, pickled red onions

Bellsong Creamery Cheeses, with all the accoutrement

Dinner

First course

braised and pressed crispy lamb shoulder, squash tzatziki, plum mostarda, sungold tomato salad

Second course

Marinated and grilled rack of lamb, sunchoke puree, walnut-castelvetrano olive salsa verde, apple and frisée salad with herbs

Third Course, The Main Event

Braised lamb shanks in aromatic broth with Alvarez Farms Mayocoba beans with peach amba, harissa roasted carrots, wood fired flatbread, and fennel-herb salad

Dessert

Citrus & Pistachio Cake

pistachio cream, orange blossom syrup, Turkish cotton candy