



David's Test Kitchen
February 21, 2017

TWO COCKTAILS
TWO WINES

RAW BAR
Oyster Trio

shirred with wasabi-ginger aioli • sambuca butter poached • melon-citrus-mint granita

HAPPY HOUR

Fried Oyster "po boy" Steam Bun

kew pie mayo-thai chili remoulade • pickled onion and Napa cabbage slaw

APPETIZER

Seared Scallop Crudo

porcini mushroom dusted • mystery beurre blanc • pickled shiitake mushrooms

SALAD

Quick Pickled Beets

bourbon spiced walnuts • honey goat cheese • pickled onions
red and yellow beet gastrique

ENTRÉE

Apple Cider Braised Short Rib

butternut-maple purée • roasted cauliflower • fingerlings • braising jus

DESSERT

Carrot Cake

roulade • cranberry relish • warm cream cheese icing • maple syrup