



David's Test Kitchen

March 21, 2017

Cocktails, 5:30pm | Dinner, 6:00pm

COCKTAILS

Pascal Persuasion

Bombay Sapphire, Celery Puree, Lemon Juice,
Simple Syrup

Sea Smoke

Mount Gay Rum, Maple Syrup, Lemon Juice,
Liquid Hickory Smoke

WINE

Petite Roubie, Picpoul de Pinet
La Crèma, Pinot Noir

RAW BAR

Crudo Trio

Beet cured salmon gravlax • tuna with chili oil-
avocado • citrus clam & calamari

HAPPY HOUR

Crispy Polenta Fries

Smokey mornay • spicy mango "ketchup"

APPETIZER

Spicy Honey BBQ Shrimp

Grilled shallot and pepper • creamed corn
porridge

SALAD

Quinoa, Baby kale and Roasted Beets
north country bacon • great hill blue • coarse
grain mustard-maple vinaigrette

ENTRÉE

Magret Duck Breast

Crispy mushroom risotto cake • sauterne, garlic,
ginger and soy gastrique • sesame broccolini

DESSERT

Butter Griddled Pound Cake

Citrus-cinnamon poached pear • rosemary
scented lemon curd • streusel crumb

Six Test Kitchen dishes • \$45 per person

Four Test Kitchen beverage samples • \$25 per person