

Andiron

March 13, 2018 | 6:30pm
Celebrating the Mediterranean Coastline

APPETIZER

for the table

HAMACHI CRUDO

preserved orange, pickled ramps, castelvetro olives

STUFFED SQUASH BLOSSOMS

bellwether farms ricotta, tomato compote, lemon basil

CRISPY PORK BELLY

roasted peppers, spring onions, rosemary breadcrumbs

IN BETWEEN

PEA & RICOTTA TORTELLINI

chanterelle mushrooms, asparagus, parmesan broth

ENTRÉE

AMALFI COAST SEAFOOD POT

saffron potato, fennel, spring garlic, tomato broth

OVEN BAKED LAMB MEATBALLS

greek yogurt, pistachio chimichurri, sumec

DESSERTS

VALRHONA CHOCOLATE MOUSSE

harries berries, whipped cream

\$59 per person
\$25 optional wine pairing