

# *Brewmaster's Social*

## – Family Style Dinner –

### 1ST COURSE

#### LOCAL SALT COD PATE

red pepper jelly, olive oil and sea salt crostini, marcona almonds

#### SPRING GARDINIERE TEMPURA

crispy preparation of spring vegetables, dandelion pesto, grilled ramp aioli

### 2ND COURSE

#### NARRAGANSETT CREAMERY RICOTTA AND MASCARPONE AGNOLOTTI

minted English peas, pancetta lardons, pistachio

### 3RD COURSE

#### ORGANIC HUDSON CHICKEN ROULADE

prosciutto crust, parsnip puree, truffle glaze

### SIDES:

#### GRILLED ASPARAGUS

pecorino vinaigrette, meyer lemon

#### CHARRED SNOW PEA CAPONATA

caper berries, pine nuts, oven roasted tomatoes, roast spring onion, nettle pesto

#### CRISPY FINGERLING POTATOES

rosemary, lemon, fresh grated parmesan

### DESSERT

#### LEMON PUDDING CAKE

with rhubarb mousse

