

DATA CITATION PRINCIPLES CONFERENCE

FIRST COURSE

DIRTY CAESAR

SPICY ANCHOVY CROUTONS, PARSLEY LEAVES

LOCAL LEAF SALAD

WALNUTS, DRIED FIGS, MUSTARD-CIDER VINAIGRETTE

SHORT RIB WELLINGTON

SLOW BRAISED, ROASTED MUSHROOMS, PUFF PASTRY CROWN

SECOND COURSE

PAN ROASTED HALF CHICKEN

MASHED POTATOES, THYME ROASTED CARROTS, PAN DRIPPINGS

BRANDT FARMS STEAK FRITES

10 OZ, CRISPY FRITES, GARLIC AIOLI, RED WINE DEMI

GRILLED MARKET FISH

FENNEL & ORANGE SALAD, GREEN HERB AIOLI

DESSERT

MILK CHOCOLATE CHEESECAKE

ALMOND BARK CRUST, SALTED CARAMEL SAUCE

LEMON TART

GRAHAM CRUST, BLUEBERRY COMPOTE, TOASTED MERINGUE COOKIE