



COCKTAIL HOUR

CHEF LISA LOFBERG, LITTLE MOSS

Mussel Toast | mussels escabeche, preserved lemon mayo, sourdough toast, herbs

Lamb Meatballs | harissa, pea greens, mint

Roasted Baby Carrots | muhammara, savory granola

BREADS

CHEF CAITLYN MCGUIRE, ELLIE'S BAKERY

polenta sourdough & seeded brioche

CHEF JESSICA WOOD, FIRE & WATER RESTAURANT GROUP

homemade whipped butter with indie growers edible flowers

FIRST

CHEF REBECCA LENTRICHIA, RENAISSANCE PROVIDENCE HOTEL

Spring Allium & Parsnip Soup | dukkah, yogurt

SECOND

CHEF JESSICA WOOD, FIRE & WATER RESTAURANT GROUP

Citrus Salad | butter lettuces, baby carrots, fennel, spun honey goat cheese

THIRD

CHEF MARIA MEZA, EL RANCHO GRANDE

Tlayuda | blue corn tostada, asiento, black beans, quesillo, avocado salsa, chapulines

INTERMEZZO

CHEFS MELISSA DENMARK & CAITLYN MCGUIRE

coconut lime burst

FOURTH

CHEF ASHLEY VANASSE, EASY ENTERTAINING

Fluke Crudo | kelp, whipped blue fish, local tender greens

FIFTH

CHEF JORDAN GOLDSMITH, MOONROSE FARM

All Day Braised Brisket | moonrose farm hominy, spring roots & leaves

SIXTH

CHEF MELISSA DENMARK, GRACIE'S

Beet Velvet Trifle | caramelized white chocolate cheesecake, chicory chocolate pound cake, raspberry rhubarb preserves, beet meringue

MIGNARDISES

CHEF CAITLYN MCGUIRE, ELLIE'S BAKERY

hazelnut + rosemary shortbread

rhubarb vanilla macarons

grapefruit caramel bon bons