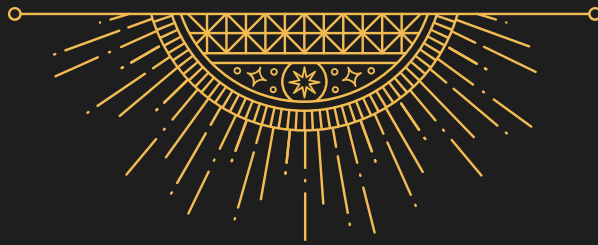


NOTTE NERA

A Dinner in the Dark



MENU

WELCOME RECEPTION - 6:30 pm

BLUE LUMP CRAB SPRING ROLLS WITH ASIAN
SLAW & SWEET PEPPER GASTRIQUE

CRÈME FRAICHE TARTLET WITH BUTTERNUT
SQUASH PUREE, CRISPY PANCETTA, FRIED SAGE

GOAT CHEESE FRITTERS WITH SAN MARZANO
TOMATO JAM WITH GOLDEN RAISINS

INTERMEZZO

LEMON BASIL SORBET

DINNER - 7:00 pm

BEET CURED SALMON WITH CREAMY
HERBED CUCUMBER

LITTLE GEM LETTUCE SALAD WITH LEMON
VINAIGRETTE, TOASTED PISTACHIO
AND SHAVED RADISH

GRILLED QUAIL WITH STONE GROUND POLENTA,
BEECH MUSHROOMS, CHARRED CARROT AND
BLACK TRUFFLE SAUCE

MILK BRAISED PORK SHOULDER WITH CARAMELIZED
DELICATA SQUASH, SAUTÉED LACINATO KALE, BLACK
EYED PEA POPCORN, GARLIC, LEMON CONFIT,
CHILI FLAKES

ANJOU PEAR TART WITH BROWN BUTTER GELATO,
BOURBON, MACE, NUTMEG AND ORANGE ZEST