

# MAYBECK'S

MONDAY, APRIL 30TH, 2018

6 PM Cocktails 7 PM Dinner

Featured Purveyors : Flannery Beef, Star Route Farm  
Hawkes and Carpenter Wines

## Mingle

Tiny Beef Corny Dogs with Espresso Mustard

&

Warm Herb Flat Bread with Wild Nettle Hummus & Baby Fava Beans

with

*Welcoming Prosecco*

## First

Baby Lettuces with Shaved Spring Onion & Miso Honey Mustard

&

Filet of Beef Bresaola with Grilled Haloumi, Raw Spring Vegetables

& Tarragon infused New Olive Oil

&

Hot Parker House Rolls with Aged Beef Fat Butter

with

*2015 Carpenter Semillon & 2014 Carpenter Pinot Noir*

## Second

Herb Crusted Roast of Aged Ribeye with Cabernet Sauvignon Béarnaise

&

Baby Golden Beets and Cardoons braised in Olive oil

with Manadori Balsamic Vinegar and Spring Herbs

&

Rainbow Chard Gratin

with

*2013 Hawkes Cabernet Sauvignon*

## Final

Medjool Date Sticky Toffee Pudding

*\$145 per person tax, sf fees, & gratuity are not included*