



BB'S STAGE DOOR CANTEEN PRESENTS:

DINNER WITH A CURATOR

TUESDAY, MAY 28, 2019

D-DAY INNOVATIONS: THINKING OUTSIDE THE BOX AT NORMANDY

**PRESENTED BY TOM CZEKANSKI,
SENIOR CURATOR AND RESTORATIONS MANAGER**

1ST COURSE

NORMANDY-STYLE FRENCH ONION SOUP

ALCOHOLIC: COGNAC, CAMPARI, LEMON, SIMPLE SYRUP, MUDDLED ORANGE AND MINT

NONALCOHOLIC: BLOOD ORANGE, MUDDLED LEMON AND MINT

2ND COURSE

ENGLISH GARDEN SALAD

CHESHIRE CHEESE, RUNNER BEANS, MINT, SUNDRIED TOMATO, SPRING ONION

ALCOHOLIC: MER SOLEIL SAUVIGNON BLANC

NONALCOHOLIC: LEMON BALM AND PEACH SYRUP SPRITZER

3RD COURSE

POULET À LA NORMANDE

APPLES, MUSHROOMS, BRANDY, ROQUEFORT CHEESE POTATOES, WILTED CHARD

ALCOHOLIC: MACMURRAY PINOT NOIR

NONALCOHOLIC: MUDDLED BLUEBERRIES AND STRAWBERRIES WITH LEMON LIME SELTZER

OR

LEMON SOLE

GRILLED ASPARAGUS AND TOMATO TARRAGON GASTRIQUE,

SHAVED FRIED POTATOES, TRUFFLE OIL

ALCOHOLIC: FLEUR DE MER GRENACHE & CINSAULT ROSE

NONALCOHOLIC: MUDDLED BLUEBERRIES AND STRAWBERRIES WITH LEMON LIME SELTZER

DESSERT

APPLE TARTE TARTIN

ALCOHOLIC: APPLE PEAR VODKA, POMEGRANATE LIQUOR, SPLASH OF APPLE CIDER

NONALCOHOLIC: BUBBLY GREEN APPLE & LEMONGRASS