The AMERICAN Sector
RESTAURANT & BAR

BB'S STAGE DOOR CANTEEN PRESENTS:

DINNER WITH A CURATOR

DEMOCRACY ON A DIAL: AMERICAN FORCES NETWORK IN EUROPE

SEPTEMBER 2019

DO THE POP CORN TWIST

FIRST

CHILLED CORN AND COCONUT MILK SOUP
WITH "COLD-BOILED" GULF SHRIMP, BABY CILANTRO,
RED CHILI OIL, AND TOASTED COCONUT
ALCOHOLIC: BILLECORT-SALMON SPARKLING CHAMPAGNE
NONALCOHOLIC: COCONUT CUCUMBER LIME MINT COOLER

HOME SICK FARMER'S SALAD

SECOND

BEET PICKLED QUAIL EGG, MUSTARD SEED CAVIAR,
FRIED SWEET POTATO HAY, ARUGULA, CREOLE MUSTARD CAESAR DRESSING
ALCOHOLIC: AMERICAN IN PARIS:
BOURBON, CRÈME DE CASSIS, VERMOUTH, LEMON JUICE
NONALCOHOLIC: ROASTED PEACH AND STRAWBERRY FIZZ

THIRD

THE TRUFFLE SHUFFLE

FIG AND PISTACHIO CRUSTED LAMB CHOPS,
ROASTED BUTTERNUT SQUASH WHIPPED POTATOES,
CARAMELIZED ROOT VEGETABLES,
BASIL GREMOLATA, TRUFFLED FIG LAMB JUS
ALCOHOLIC: MACMURRAY PINOT NOIR
NONALCOHOLIC: VERY BERRY:
CRANBERRY, PINK LEMONADE, SPARKLING WATER, LIME

THE CHIVE JIVE

FRIED LOUISIANA SOFT SHELL CRAB,
HEIRLOOM TOMATO CREAM, SPINACH LINGUINE, SUMMER MUSHROOMS,
ASPARAGUS TIPS AND TORN BASIL, CHIVE SOUBISE
ALCOHOLIC: GHOST PINES ZINFANDEL
NONALCOHOLIC: TROPICAL BREEZE:
ORANGE, RASPBERRY, STRAWBERRY, SPARKLING WATER

FOURTH

THIS EVENING'S DEDICATION

CHOCOLATE PÂTÉ WITH ROSE AND BERRIES
ALCOHOLIC: COPPOLA DIRECTOR'S CUT CABERNET SAUVIGNON
NONALCOHOLIC: BLACK JULIP: EXPRESSO, HONEY, MINT