



RESTAURANT & BAR

CURATOR CORY GRAFF PRESENTS:
DINNER WITH A CURATOR
CARTOONS FOR COMBAT: THE ART OF WWII
MARCH 2023

FIRST

ENCHANTED CASTLE SALAD

WHITE CHEDDAR CRACKERS, MIXED GREENS, CUCUMBERS,
PETITE TRI-COLORED CARROTS, TOMATOES, MAGIC POTION DRESSING

PAIRING: CHATEAU STE. MICHELLE SAUVIGNON BLANC
N/A CUCUMBER "GIMLET"

SECOND

PRINCE MIGNON

BEEF FILET, HERBED CREAM, SAUTEED GREEN BEANS,
POTATO HASH, FRIED BEET CHIPS

PAIRING: JOSH MERLOT

OR

MAGIC KING-DRUM

PANKO CRUSTED BLACK DRUM, STEAMBOAT DILLY POTATOES,
RATATOUILLE AND WALNUT BEURRE BLANC

PAIRING: CHATEAU STE. MICHELLE PINOT GRIS
N/A PRICKLY PEAR "MARGARITA"

THIRD

MAULDIN'S MOUSSE

CHOCOLATE MOUSSE CAKE, WITH MAGIC STAR DUST

PAIRING: "MOCHA MATINEE" - EARL GREY TEA, COFFEE, BOURBON, CHOCOLATE
N/A "MAGIC MIRROR" - LIME JUICE, VIOLET SYRUP, LEMON LIME SODA