

 **The AMERICAN Sector**
RESTAURANT & BAR

DINNER WITH A CURATOR

**"RED TAILS RECONSIDERED:
THE TUSKEGEE AIRMEN AT WAR"**

FEBRUARY 27, 2024

FIRST

TEMPLE'S TOMATO SALAD

TOMATOES, CORN RELISH, FRIED OKRA,
FIELD PEAS, BACON, CHIVE DRESSING

**PAIRING: STE. MICHELLE
SAUVIGNON COLUMBIA VALLEY**

SECOND

BAMA BRISKET

SMOKED BRISKET WITH ALABAMA WHITE BBQ
SAUCE, BAMA STYLE MAC AND CHEESE,
SMOTHERED GREENS

PAIRING: CUSUMANO SYRAH TERRE SICILIANE

OR

RED TAIL SHRIMP, AND GRITS

GULF SHRIMP, STONE GROUND GRITS, RED GRAVY

PAIRING: JOSH CELLARS PINOT GRIGIO CALIFORNIA

DESSERT

AIRPLANE CAKE

THE OFFICIAL CAKE OF ALABAMA, THE LANE CAKE!
LAYERD CAKE, WITH PEACHES, PECANS,
COCONUT AND PEACH SCHNAPPS

PAIRING: BENCHMARK BOURBON PEACH SMASH