

**DINNER WITH A CURATOR**

**"THE CADET NURSE CORPS"**

**MARCH 2024**

**FIRST**

**UNIFARMED SPRING VEGETABLE SALAD**

MARINATED CUCUMBERS, SHAVED FENNEL, MIXED LETTUCES, SPRING PEAS, BABY TOMATOES, TOASTED PINE NUTS, SHAVED PARMESAN, & FRESH HERB VINAIGRETTE

**PAIRING: SECTOR LEMONADE - VODKA, FRESH LIME JUICE, SIMPLE SYRUP, MUDDLE BASIL & MINT LEAVES**

**SECOND**

**CADET CORPS CHICKEN**

SEARED AND ROASTED AIRLINE CHICKEN BREAST, MORAL MUSHROOM GLACE, HERB ROASTED NEW POTATOES, & CHARRED RAINBOW CARROTS

**PAIRING: CHLOE PINOT NOIR, MONTEREY COUNTY**

OR

**CODE RED FISH**

PAN SEARED RED FISH, TARRAGON AND LEMON CHAMPAGNE SAUCE, MASHED POTATOES, PICKLED CANDY-STRIPED BEETS

**PAIRING: CHLOE PINOT NOIR, MONTEREY COUNTY**

**DESSERT**

**PULMONARY CHERRY PIE**

HOME CHERRY PIE WITH FRESH CHERRIES, WHIPPED CREAM, CHERRY-GINGER DRIZZLE

**PAIRING: PARISIAN MARTINI - VODKA, SWEET VERMOUTH AND BLOOD ORANGE JUICE**