



RESTAURANT & BAR

## DINNER WITH A CURATOR

CURATOR CHASE TOMLIN PRESENTS:

***"BATTLE BONDS & BEYOND: WWII'S UNOFFICIAL CLUBS"***

**AUGUST 2024**

### FIRST

#### RED TAPE CUTTERS SALAD

WATERMELON, FETA, ORZO, BABY ARUGULA, PINE NUTS, LIME

COCKTAIL PAIRING: LEMON BASIL MOJITO  
NONALCOHOLIC PAIRING: CUCUMBER LIME SPRITZER

### SECOND

#### GOLDFISH CLUB

SEARED MAHI WITH ORANGE-CHERRY CITRUS SAUCE,  
COCONUT JASMINE RICE, CANDIED BUTTERNUT SQUASH

WINE PAIRING: STE MICHELLE SAUVIGNON BLANC  
NONALCOHOLIC PAIRING: CUCUMBER LIME SPRITZER

OR

#### CATAPIGGER CLUB

CITRUS-GLAZED PORK TENDERLOIN, CHIMICHURRI  
SAUCE, GRILLED TRI-COLOR SWEET PEPPERS  
AND ONIONS, PEPPERJACK MAC-N-CHEESE

WINE PAIRING: STERLING PINOT NOIR  
NONALCOHOLIC PAIRING: CUCUMBER LIME SPRITZER

### THIRD

#### PINEAPPLE-MANGO BANGERS (CHAMOYADA FRUIT SALAD)

PINEAPPLE, MANGO, LIME, HONEY, CHAMOY

COCKTAIL PAIRING: BLUEBERRY BLITZ (MINT,  
BLUEBERRIES, LIME JUICE, SIMPLE SYRUP, AND VODKA)  
NONALCOHOLIC PAIRING: BLUEBERRY BLITZ (SANS VODKA)