



**DINNER WITH A CURATOR**

***"BEHIND THE SCENES OF FIGHTING  
FOR THE RIGHT TO FIGHT"***

**TUESDAY, FEBRUARY 11, 2025**

**FIRST**

**RED BALL SALAD**

MIXED GREENS, PARMESAN TUILLE, RED ONION,  
CUCUMBERS, CHERRY TOMATOES, JUMBO  
PEPPADEW PEPPERS, RASPBERRY VINAIGRETTE

**PAIRING: TOM COLLINS (GIN, LEMON  
JUICE, SIMPLE SYRUP AND CLUB SODA)**

**SECOND**

**TUSKEGEE PULLED PORK**

ALABAMA-STYLE PULLED PORK AND SAUCE, PANKO-  
CRUSTED MAC AND CHEESE CAKE, BLACK-EYED PEA  
SALAD WITH BACON AND CHEDDAR

**PAIRING: MIRASSOU PINOT NOIR, CALIFORNIA**

OR

**RED TAILS AND TOMATOES**

TAIL-ON SAUTÉED SHRIMP, LEMON-HERB  
CREAM, FRIED GREEN TOMATOES

**PAIRING: STARBOROUGH STARLITE  
SAUVIGNON BLANC, NEW ZEALAND**

**THIRD**

**FREEDOM CAKE**

RED VELVET CAKE, WHITE VANILLA  
FROSTING, BLUEBERRY COMPOTE

**PAIRING: THE ELLA FITZGERALD (GIN, APEROL, LEMON  
JUICE, HONEY ROSEMARY SIMPLE SYRUP, BITTERS)**

**NONALCOHOLIC OPTION FOR ALL COURSES:  
BLACKBERRY HONEY LEMONADE**