

Artichoke Cafe

C H E F ' S T A S T I N G M E N U
" S T A T E F A I R "
Tuesday September 15, 2015

first

PRETZEL

cambozola cheese sauce

HOEGAARDEN WHITE ALE, BEL (7OZ)

second

GRILLED AUTUMN VEGETABLES

corn off the cob, grilled watermelon, crispy shallots

BANZAI EVOLUZIONE Junmai Daiginjo SAKE, NARA, JPN

third

SMOKED FRIED CHICKEN DRUMMETTES

potato gaufrette, pineapple-mustard beurre blanc, slaw

LECHTHALER TEROLDEGO ROTALINO, TRENTO, ITA

fourth

MIDWAY TRINITY

fried coca-cola-chocolate truffle, root beer ice cream,

candied apple tarte tatin

4 course prix fixe - \$35; 3 courses of 3oz(unless noted) beverage pairings - \$15

CULINARY PERSONNEL: CRISTINA MARTINEZ, TODD LOVELL

WINE & BEVERAGE CURATOR: JULIAN MARTINEZ