

Dairy Block Progressive Dinner: Valentine's Edition – Menu Details

COURSE #1: Blanchard Family Wines

FOOD: INDIVIDUAL CHARCUTERIE BOARD / chef's selection of locally sourced cheese + charcuterie with seasonal accompaniments and crackers

DRINK: Blanchard Family Wine 2019 Russian River Valley Rose' of Grenache

COURSE #2: Kachina + Poka Lola Social Club

FOOD: SCALLOP AGUACHILE (service for 2) / scallop ceviche, mango, cucumber, red onion, jalapeno, radish; served with tortilla chips

DRINK: DAIRY BLOCK PUNCH NO.5 / Tequila, Yerba Mate, Peach Elegance

COURSE #3: For(a)ged

FOOD: JAPANESE BRAISED PORK BELLY / roasted winter root vegetables

DRINK: RUM + SAND / flor de cana 4 year rum, carpano antica sweet vermouth, leopolds cherry liqueur, orange juice

COURSE #4: Bruto + Seven Grand

FOOD:

SKEWER TRIO / three traditional skewers prepared on the bichotan grill

Chicken Yakitori / tare

Octopus Kushiyaki

Watermelon Radish + Shitake Mushroom + Pineapple

ELOTE / grilled corn, keipi, togarashi, lime, cotija

DRINK: TBD

COURSE #5: Milk Market

FOOD: OPERA CAKE / almond sponge cake, coffee syrup, chocolate ganache, French buttercream

DRINK: M-Y-O IRISH CREAM / coffee or hot cocoa