

CHRISTOPHER'S

Summer Soirée



APRIL 30, 2024 AT 5 O'CLOCK

24.95 per person Reservations requested BYOB

We recommend Cavit Riesling or Cavit Cabernet Sauvignon for all courses

AMUSE - BOUCHE

Thai chili-rubbed seared shrimp with English cucumber, green onions, and roasted peanuts

SALAD

Roasted carrots, spring onions, radish, and shiitake mushrooms
with sherry vinaigrette and purple basil pesto

INTERMEZZO

Lemon cilantro sorbet in lemon cup

ENTRÉE

Coffee and smoked paprika-rubbed Teres Major with cilantro chimichurri,
piped saffron mashed potatoes, and grilled baby bok choy

DESSERT

Zested clementine pudding with fruited yogurt bark

