

MENU

CITY HARVEST DINNER SERIES AT CADILLAC HOUSE

Monday, July 16, 2018

Chef Angie Mar of The Beatrice Inn with Pat LaFrieda

DINNER

FIRST COURSE

PAN CON TOMATE

Heirloom tomatoes, basil, marrow, beurre de burrat

FROMAGE DE TÊTE

Huckleberry conserva

Ruinart Blanc de Blancs

SECOND COURSE

BING CHERRY TART

Beef suet crust, arugula, parmesan

VEAL CARPACCIO

Anchovies, hazelnut

Moët & Chandon Rosé Impérial

THIRD COURSE

BRAISED VEAL SHANK

Summer mushrooms, duck egg pappardelle, tarragon

60 DAY DRY AGED PRIME RIB

Cherry bordelaise, truffle butter

ROMAINE & ANCHOVY SALAD

Veuve Clicquot La Grande Dame Rosé 2006

FOURTH COURSE

BONE MARROW CRÈME BRÛLÉE

Veuve Clicquot Demi-Sec

CITY 35
YEARS 
HARVEST



Cadillac

Menu subject to change