



JUNE 16 | \$75

PROGRESSIVE HOG DINNER

CHEF JUSTIN THOMPSON
ACCOMPANIED BY CHEF JOSHUA POLLETI OF
BASSO, ST. LOUIS, MO AND CHEF RYAN MCDONALD
OF GOOD FORTUNE, ST. LOUIS, MO

Location: Ward Hall, 1782 Frankfort Rd.

All inclusive- cocktail hour with hors d'oeuvres
from 6:00-7:00 followed by a six course dinner
with alcohol (beer, wine, cocktails)

HORS D'OEUVRES

WHIPPED LARDO, RYE CHICHARRON, ROSEMARY GREMOLATA
FIRE ROASTED CHANTERELLES, CRISPY GUANCIALE, PORK LIVER BUTTER
RAMP & NDUJA ARANCINI, LEMON AIOLI

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DINNER

SMOKED COPPA, PICKLED RAMPS & PEPPERS, CRESCENZA AND RADISH TOAST
RED COOKED PIG HEAD STEAM BUN, WHITE BBQ, KOJI PICKLES
PORK LIVERWURST, BLACKBERRY MOSTARDA, HEIRLOOM CARROTS,
CIDER REDUCTION
'INTERMEZZO W/ CHAMPAGNE TOAST'
CHILLED STRAWBERRY SOUP, SPRING PEA, SHAVED PANCETTA, JUNIPER,
SORGHUM MERENGUE
5 SPICE CRISPY PORK BELLY, MAPLE-SORGHUM FRENCH TOAST STICKS,
TASSO XO SAUCE, EGG YOLK
LARD FRIED OLIVE OIL CAKE, ANISE, PISTACHIO JAM, STRAWBERRY GELEE, BASIL

