



Decade Dinner #1: The 1870s
Friday, January 11 | 6:30 pm



New York Oysters on the ½ shell with hot sauce & mignonette
Mock Turtle soup with house crackers
Roasted quail “on toast” liver spread, garlic, onions, sherry, butter
Mayonnaise of Lobster chicory, tarragon, shaved romaine
Beef Filet Mignon larded, tied and roasted, sauce Financiere
Green beans, cauliflower & herbs, broccoli, carrots & honey, sea salt
Charlotte Russe torte of ladyfinger,
strawberry & raspberry mousse, sweet cranberry glaze
Tutti Frutti candied raisins, currants, pineapple,
papaya, & pistachios on vanilla ice cream



Custom made archival beverages:

“Half-Rats Church-Bell” cocktail

“Bang Up to The Elephant” cocktail

Wines with historical significance to the period from the newly cultivated Napa Valley

