

A Taste of Spring with Pairings Bistro

at the Liriodendron Mansion
Friday, April 26th @ 6:00 pm

First Course

Mixed Greens

*tapenade + artichokes, hummus, sesame,
pan con tomato*

Second Course

Carrot + Coconut Lime Soup

chilled, coconut milk

Third Course

Shrimp + Grits

*stone ground white grits, jamon serrano,
cava + saffron cream*

Fourth Course

Rib Eye Center Cut

patatas bravas, charred tomato aioli, chimichurri

Fifth Course

Banana Caramel Petit Gateaux

*banana cake, banana compote,
caramel mousse, crispy glaze*

5-course dinner with wine pairings is \$96 per person
(includes tax + gratuity).

Wine pairings to be determined.

Please call 410-569-5006 for reservations.

