

**EAT.
DRINK.**

GIVE.

• A RECIPE FOR ENDING HUNGER •

DINNER MENU

WINE PAIRINGS PROVIDED BY MAXIMUM BEVERAGE

FIRST
COURSE

Baked Watermelon
K.C. Ward

avocado mousse, cashew "bleu",
black tahini, fresh herbs

SECOND
COURSE

Konkan
Prasad Chirnomula

coconut milk and butter poached jumbo
lump crab, tempered mustard seeds, ginger,
green chili, fresh curry, lemon, Mumbai Pav

THIRD
COURSE

**Housemade Gemelli Pasta
with Sugo al la Amatriciana**
Nicola Mancini

classical sauce, guanciale, prosciutto,
tomato, sweet onions, topped with
whipped ricotta and fried prosciutto

FOURTH
COURSE

Tapioca Custard
Tyler Anderson

flavors of clam chowder

FIFTH
COURSE

**Braised Short Rib
in Red Wine**
Billy Grant

creamless creamed local corn

DESSERT
COURSE

Peach Melba
Jeffrey Lizotte

lemon verbena poached peaches, raspberry
chiboust, caramelized vanilla ice cream

AUGUST 27, 2018 • 6:00 PM • GRANTS RESTAURANT & BAR

FOODSHARE

PURCHASE TICKETS:
WWW.BILLYGRANT.COM

MAXIMUM
BEVERAGE