



chef's menu

- first course -

WARM PRETZELS

stadium mustard/cheddar cheese sauce

PORK BELLY BISCUITS

maple glaze/pickled onion/chipotle mayo

- second course -

WEEDS & GREENS SALAD

toasted seeds/lemon citronette/pecorino

GRILLED ZUCKERMAN'S FARM ASPARAGUS

green garlic/calabrian chile/6-minute egg/bread crumbs/pecorino

FRIED BRUSSELS SPROUTS

pickled peppers/asian pear/lemon puree/garlic aioli/parsley

- third course -

ROASTED BABY CARROTS

black lentil/sunflower furikake/black garlic yogurt/sorrel

BLACK PEPPER LINGUINE

asparagus/meyer lemon/egg yolk/nepitella/caciocavallo

BUTTERMILK FRIED CHICKEN THIGHS

vinegar hot sauce/caraway yogurt/basil

- fourth course -

DESSERT SAMPLER

candy bar/maple bacon donut/seasonal sorbet