

BESOS

Spring Family Farm Dinner

Farm Sourced Food. House-Crafted Cocktails. Besos Vision.

FIRST COURSE

FAMILY STYLE HORS D'OEUVRES & FIRE ROASTED PAELLA

Paired with tumeric honey cilantro bellini

SECOND COURSE

BUCATINI ALL'AMATRICIANA

house cured guanciale, san marzano tomatoes, pecorino romano, fresh basil

Paired with cherry wood smoked California chardonnay, arugula bitters, micro arugula

THIRD COURSE

PAN ROASTED STRIPED BASS

green tea foam, miso dashi, local vegetables

*Paired with lemongrass infused sake, shaken with egg whites, fresh citrus juice,
green tea and lemon simple syrup, sesame oil float*

FOURTH COURSE

FRENCH FRUIT TART

vanilla almond pastry cream, glazed farm fresh berries, shortbread crust, fresh cream

*Paired with vanilla bean and cinnamon stick infused cognac, smashed cinnamon milk ice cube, orange bitters,
vanilla simple syrup, chicory coffee, orange cinnamon foam*

Executive Chef Joseph Caldarone

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