



BE AFRAID...BE VERY AFRAID

10.14.2012

FIRST COURSE: Grilled king oyster mushrooms, pistachio puree, roasted candy stripe beets, braised Napa cabbage, sour lemon powder

SECOND COURSE: Pumpkin porridge, pork crosques, Brussels sprout leaves, head & tail terrine, potato fondant, roast pork, blood onions & chile threads

THIRD COURSE: Nella Pasta linguine, braised duck heart, purple kale, Raisinet mole, pickled hon-shimeji

FOURTH COURSE: Duck confit with smoked rye & pork stuffing, cranberry & apple chutney, salted caramel foam

DESSERT: Cupcakes! (Cakes by Erin)

WINE BY 90+ CELLARS:

Sparkling: Lot 49 Sparkling Rosé, Veneto, Italy, NV

White: Lot 65 French Fusion, Languedoc, France, 2011

Red: Lot 53 Cabernet Sauvignon, Mendoza, Argentina, 2008

BEER BY HIGH & MIGHTY:

East Coast Pale Ale: "XPA" 5.0% ABV, Easthampton, MA

Hybrid Ale: "Beer of the Gods" 4.5% ABV, Easthampton, MA

BCAE
Boston Center for Adult Education



