

open kitchen

Inspired Culinary Events. Passionately Crafted.

Private Dining @ Open Kitchen

Contemporary Southwest



MENU

Amuse

Tamaya Blue Corn Blinis with Grilled Peach, Goat Cheese, and Local Honey

First

Creamy Roasted Hatch Chile Bisque

Second

Duck (Mushroom) Confit Tamales with New Mexican Red Chile Sauce

Main

Ancho-Citrus Braised Short Ribs and Calabacitas

Sweet Finish

Georgia O'Keeffe's Garden Inspired Apple Tarte Tatin with Prickly Pear Glaze

For more information, please contact us at 202-285-9840 huechan@openkitchenevents.com
<https://openkitchenevents.com/feast/private-dining/>

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