

open kitchen

Inspired Culinary Events. Passionately Crafted.

Private Dining @ Open Kitchen

Mother's Day Feast



MENU

Amuse Trio

Tamaya Blue Corn Blinis, Wild Boar Bacon and Onion Jam
Ginger-Sesame Ahi Tuna Tartare with Wasabi Aioli on Potato Crisp
Edamame and Radish Crostini

First Course

Spring Pea Soup with Lemon and Mint

Second Course

Arugula, Fennel, Peas, and Radish Salad, Lemon-Herb Vinaigrette

Main Course

Herbed Crusted Grilled Beef Tenderloin, Wild Mushroom Pinot Sauce, Caramelized Cipollini, Roasted
Medley Baby Potatoes with Lemon and Thyme

or

Vanilla Bean Poached Lobster, Grilled Asparagus, Sweet Corn Purée

or

Grilled Portobello Mushroom Steak, Mushroom Jus, Braised Rainbow Chard, Cauliflower Purée

Sweet Finish

Lemon Tart with Strawberries

For more information, please contact us at 202-285-9840

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<https://openkitchenevents.com/feast/private-dining/>