

# open kitchen

Inspired Culinary Events. Passionately Crafted.

## Private Dining @ Open Kitchen

### Spring Dinner Party



## MENU

### Nibbles

“Spring” Rolls – Spring Vegetable Bundles  
Farmers Market Deviled Eggs with Microgreens and Spring Green Sauce

### First Course

Spring Pea and Lemongrass Soup, Seared Sea Scallop Seared, Spring Onion Confit

### Second Course

Citrus Asparagus and Arugula Salad, Toasted Hazelnuts

### Main Course

Pinot-Braised Duck, Potato Purée, Braised Fennel

### Sweet Finish

Vanilla Bean Panna Cotta with Pickled Strawberries

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