

ABEL BROWN

southern kitchen / oyster bar



AUG. 84.



1st course:

Panzanella

tomatoes, cucumbers, basil, croutons, bottarga

Ayinger Jahrhundert, Germany

2nd course:

Corn Agnolotti

piquillo peppers, arugula, parmesan

Orval Trappist, Belgium

3rd course:

Crispy Trout

fingerlings, bacon, mustard, green beans

Einbecker Mai-Ur-Bock, Germany

4th course:

White Chocolate Cheesecake

key lime crème anglaise

Saison Dupont, Belgium

