

Welcome Chaine de Rôtisseurs

Sunday, March 5, 2023 Tighe's Bistro Americain

Ric's New World Classic Flavor Hors D'oeuvres

Jerk Chicken Cucunbere Cups • Creole Gumbo Bouches • Poisson Cru Cups
Ropa Vieja on Plantains • Shrimp Ceviche • Thai-Italian Live Potstickers

Dinner Menu

First Course

Sweetbreads, Egyptian Style

Eggplant Tahini, Flatbread, Lemon Capeer Sauce, Zataar

Wine: Dr Loosen Urziger Reisling Spaltese, Mosel 2021

Second Course

Lobster and Oyster Mushroom Tamale

Nantua Sauce, Beech Mushrooms, Huilatcoche

Wine: Lucien Albrecht Cremant d'Alsace, Brut Rose NV

Chalk Hill Chardonnay, Sonoma Coast 2021

Third Course

Black Risotto Stuffed Calamari

Trapanese sugo, Bottarga, Muddica

Planeta "Erizione 1614" Nerollo Mascalese, Sicily 2018

Intermezzo ~ Fennel and Orange

Fourth Course

Quebecois Moulard Duck Breast

Charred ginger duck neck demi, rutabaga, sweet chili grilled bok choi

Wine:Chateau de Beaucastel Chateauneuf du Pape, Southern Rhone , Fr.

Dessert Trio

Champagne Honey Poached Pear, Lavender-Honey Creme Fraiche, Lemon

Chantilly Puff Psstry, Petite Chocolate Tart

Wine: Primo Amore Moscato, Veneto, Italy

Proprietor and Pastry Chef Kevin Tighe

Chef Ric Orlando