

# After Hours Pasta Making

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## PASSED HORS D'OEUVRES

SALT COD FRITTER  
salsa verde, pickled fresno chiles

CHICKEN LIVER CROSTINI  
apricot mostarda

SOFT EGG CROSTINI  
braised leeks, anchovy

SAFFRON ARANCINI  
fontina

## FIRST, served individually

ENGLISH PEA AGNOLOTTI  
lobster nage, fines herbs

## SECOND, served family style

GRILLED RACK OF LAMB  
accompaniments to include cherry & black pepper compote,  
calabrian chile sauce, pickled vegetables

BRAISED BROCCOLI RABE  
lemon, breadcrumbs

CRISPY ROSEMARY POTATOES  
peccorino

## DESSERT, served individually

ROSEMARY SEMOLINA POUND CAKE  
olive oil gelato

**MICHAEL**  
Schwartz  
**EVENTS**

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catering &  
private parties

4 passed hors d'oeuvres + 3 courses