

After Hours Pasta Making

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

catering &
private parties

4 passed hors d'oeuvres + 3 courses