SOCIUS
SUPPER CLUB

SAMPLE MENU

FIVE COURSE

FOR THE TABLE

Warm focaccia
whipped goats cheese · marinated olives
cultured butter

COURSE ONE

Caponata
Egg plant · Castelvetrano olives · caper · almond
brioche crostini

COURSE TWO

Soupe au Pistou
Rainbow carrot · onion · celery · sunchoke
cavatappi · charred tomato

COURSE THREE

BC Albacore Crudo
Compressed cucumber · pickled lemon · wild arugula
hakurei turnip · olive oil · fennel gel

COURSE FOUR

Braised Chicken Leg
Boneless chicken leg · carrot · baby potato
apricot · shallot · saffron

COURSE FIVE

Lemon Olive Oil Cake
Macedonia de frutas (marinated fruits) · frozen yogurt
mazithra (fresh goats cheese) mousse · pistachio