

# Herbal Infusion Dinner

Join us Friday, March 20, 2020 for the first herbal infusion dinner. Together with Flipextracts, we have planned an incredibly fun, tasty, and memorable event. Perfectly measured and expertly served, you will enjoy yourself to the highest extent.

Our five course infusion menu is \$75 per person, sorry no refunds. However, cancelation and rebooking accepted before March 18<sup>th</sup>.

We are happy to accommodate those with dietary allergies, and aversions. Please email [bespokesoiresne@gmail.com](mailto:bespokesoiresne@gmail.com) before March 17<sup>th</sup> for accommodation.

Payment for the event can be made via Venmo @Greg-Thomas123

## Menu

Corn cakes, jalapeno, caramelized onions, short rib chili, cilantro crema

Shaved romaine, cilantro lime vin, cotija cheese, black bean, roasted corn, blistered tomatoes

Corn chowder, roasted poblano, smoked pork

Fried chicken, roasted potatoes, herb butter, fresh buttermilk biscuit

Peanut butter ice cream, dark chocolate cookie, raspberry coulis, toasted meringue