



APOSTRO

MODERN CLASSICAL CUISINE

Cleverley Farms Dinner

July 24, 2018

\$50 per guest

first

Veggie Terrine: carrot | hot pepper ricotta | zucchini |
onion soubise | fennel jam

second

Beet Salad: roasted beets | beet jam | arugula |
goat cheese | candied walnuts | sherry vinaigrette

third

New York Strip: blue cheese | squash blossom | confit fingerlings

sweet

Carrot Cake: mascarpone | golden raisins | walnuts