

THE STANLEY PRESENTS

# TABLE

*a Culinary Journey*

MAY 18 & 19

**CHEF JOSH CHESTERSON**

*Wine Pairings— Bryce Gonzales & Michele Prater*

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AMUSE

**SELECTION OF CHARCUTERIE**

*Courtesy of Blackbelly*

FIRST

**BURRATA**

grateful bread | spring shmear | alliums

SECOND

**CAVATELLI**

morel | asparagus | pancetta | cured duck yolk

THIRD

**HALIBUT**

pistou | preserved lemon & oil | pretty flowers

FOURTH

**DRY AGED BEEF**

crispy potato | tiny carrot | horseradish au poivre

DESSERT

**OLIVE OIL AND THYME CAKE**

wild blueberry | crème fraiche ice cream | candied thyme

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