

# The Albany Club's GOURMET BARBEQUE DINNER PARTY

THURSDAY, JULY 21<sup>ST</sup> 2016

## MENU

### RECEPTION

JAPANESE HAMACHI YUSHENG WITH TOGARASHI & AVOCADO & SKEWERED RADISH MEDALLION

BBQ MEDITERRANEAN CHICKEN BROCHHETTE

VIETNAMESE BBQ SHRIMP SKEWER

### FIRST COURSE

CHILLED BEET & STRAWBERRY CONSOMMÉ  
*horseradish oil*

### SECOND COURSE

WARM CROTTINS DE CHAVIGNOL WITH PEPERONCINI ROSSI  
*shredded ravanello, beet microgreens & marinated fava beans*

### MAIN COURSE

BBQ AUSTRALIAN WAGYU BEEF TAGLIATA  
*baby arugula, marinated peppers, mushrooms & shaved parmesan*

### DESSERT

TANZANIAN DARK CHOCOLATE GANACHE WITH HAZELNUT CREAMEAUX  
*dark & white chocolate macaroon & chocolate sand*

*Wine & Beer Pairing with Each Course*