

Clarina Howard Nichols Dinner 2026



FIRST COURSE

FOCCICIA BRUCHETTA

Grilled focaccia, sun-dried tomato pesto, marinated tomatoes, crumbled Feta, balsamic reduction

MUSHROOM VOL-AU-VENT

baked puff pastry, brown butter sherry mushroom cap, exotic mushroom cream sauce

PETITE PEAR SALAD

sliced pears, mixed baby greens, grapes, julienne carrots, spiced almonds, goat cheese, apple tahini vinaigrette

SECOND COURSE

BRAISED SHORT RIB

braised boneless short rib, roasted pepper steak sauce, mashed potatoes, roasted vegetables, crispy onions

MEDITERRANEAN VEGETABLE SAUTE

sauteed zucchini, tomatoes, sun-dried tomatoes, olives, capers, artichoke hearts, baby kale, tossed with fettuccini in a lemon greek yogurt finished with crumbled feta

PAN FRIED SOLE

panko crusted sole, white wine, lemon, capers and mushroom butter sauce, jasmine rice, roasted vegetables

THIRD COURSE

APPLE CRISP

warm apple crisp with vanilla ice cream and fresh whipped cream (GF)

CARROT CAKE

homemade traditional carrot cake, cream cheese frosting

CHOCOLATE DECADANCE

chocolate ganache, chocolate graham cracker crust, berry sauce, whipped cream

