

REVIVAL KITCHEN

June 2022

DINNER

WELCOME BITES

Course 1

LEMONGRASS & GINGER PRESSPOT

Ham Hock, Blue Crab, Spring Peas,
Ramp Kimchi, Hon Shimeji Mushroom

Course 2

CHARRED VEGETABLE SALAD

Woodfired Grilled Spring Vegetables,
Chermoula Vinaigrette, Hemp Seed Gremolata, Socca Chip

Course 3

ASPARAGUS TERRINE

Byler Goat Cheese, Baby Carrot, Farm Egg Grabiche, Spring Greens

INTERMEZZO

Course 4

NEW YORK STRIP STEAK

Duck Fat Mille Fries, Sauce Diane, Arugula Salad, Parmesan

Vegetarian Option

SPRING VEGETABLE "ROTOLO"

Toasted Whole Grains
Arugula Salad, Parmesan, Chimichurri

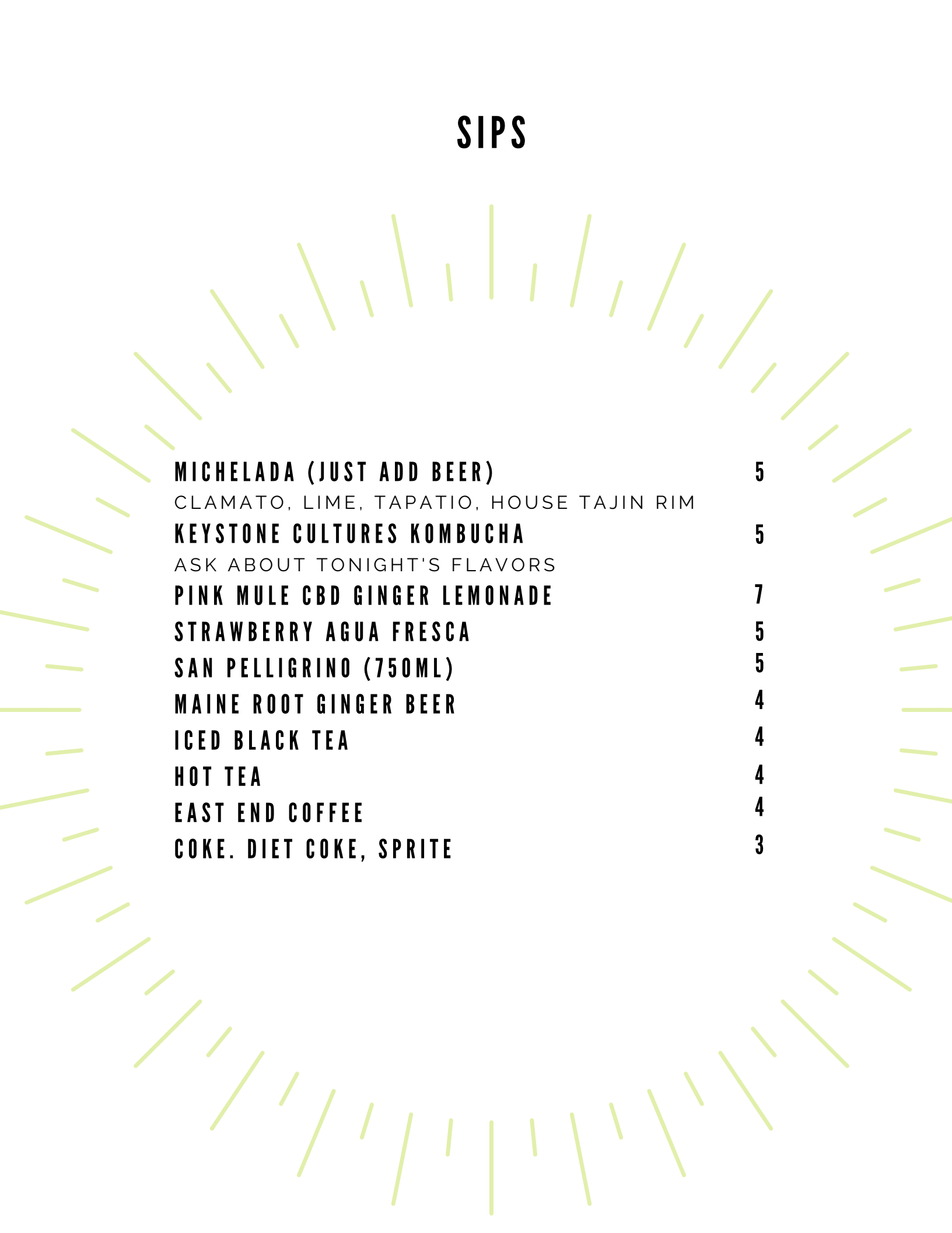
Course 5

FRIED RICE PUDDING

Strawberry, basil, Sumac, Vanilla bean Tahina Caramel

\$85/ Person

SIPS



MICHELADA (JUST ADD BEER)	5
CLAMATO, LIME, TAPATIO, HOUSE TAJIN RIM	
KEYSTONE CULTURES KOMBUCHA	5
ASK ABOUT TONIGHT'S FLAVORS	
PINK MULE CBD GINGER LEMONADE	7
STRAWBERRY AGUA FRESCA	5
SAN PELLIGRINO (750ML)	5
MAINE ROOT GINGER BEER	4
ICED BLACK TEA	4
HOT TEA	4
EAST END COFFEE	4
COKE. DIET COKE, SPRITE	3