



# Three B's

BAR & BISTRO

COOKING WITH CARLO – OCTOBER 25<sup>TH</sup> & 26<sup>TH</sup>

SIGN UP AT [THREEBSBARANDBISTRO.COM](http://THREEBSBARANDBISTRO.COM)

\$55.00 INCLUSIVE

EACH COURSE PAIRED WITH WINE

## FIRST COURSE – CRISPY ROASTED ARTICHOKE HEARTS

CRISPY PANKO AND PARMESAN ENCRUSTED ARTICHOKE HEARTS SLOW ROASTED  
COMPLIMENTED WITH A HOMEMADE CEASAR AIOLI

## SECOND COURSE – FALL PUMPKIN BACON PACCIERI

PACCIERI PASTA WITH HARVEST PEAS, PUMPKIN, CANDIED BACON TOSSED WITH  
PARMESAN CHEESE, LEMON ZEST, AND CHOPPED CHIVES.  
FINISHED WITH BASIL INFUSED EXTRA VIRGIN OLIVE OIL.

## MAIN COURSE

### BURBON CHERRY TYHME PORK

SPICED SLOW ROASTED ORGANIC PORK TENDERLOIN TOPPED WITH  
A CHERRY SAGE PAN SAUCE COMPLIMENTED WITH ROSEMARY ROASTED RED BLISS  
POTATOES AND FIRE GRILLED HARVEST VEGETABLES

OR

### CHICKEN COQAUVIN

BRAISED ORGANIC BONE IN CHICKEN SIMMERED IN TRADITIONAL  
COQ AU VIN SIMMERING SAUCE PREPARED WITH DRY BURGUNDY WINE  
AND SWEET CONAC SAUCE WITH BUTTON MUSHROOMS, GARLIC  
AND ORGANIC SHALLOTS COMPLIMENTED WITH ROASTED POTATOES  
AND GRILLED HARVEST VEGETABLES

## DESSERT- PUMPKIN CRÈME BRULEE

HAND-MASHED PUMPKIN SEASONED WITH NUTMEG, GROUND  
CINNAMON & MADAGASCAR VANILLA, TOPPED WITH  
GRANULATED SUGAR & TORCHED TO A CRISP