

"An Offal Good Time"

9 to 11 p.m. on Sunday, March 25
Octopus Bar

Menu

Reception:

Cheerwine and moonshine cocktails crafted by Miller Union's **mixologist Stuart White**

"Red neck" bar snacks prepared by **chef Justin Burdett**, featuring boiled peanuts; lil' smokies with grape jelly and mustard and pears with mayo and cheddar

Amuse bouche of cod sperm poached in sake and monkfish liver torchon presented by **chef Nhan Le**

1st Course:

Beef heart tartar presented by **chef Angus Brown**

2nd Course:

Lamb parts with capers, green garlic and bread presented by **chef Ryan Smith**

3rd Course:

Tripe stew with yucca and plantain with calves head presented by **chef Josh Hopkins**

4th Course:

"Baconed" hog brains with textures of eggs presented by **chef Justin Burdett**

5th Course:

Kumquat tart with fennel ice cream presented by **chef Justin Burdett**