



AGAPE Virtual Chef Dinner

Pickup Dates – March 19-20, 2021

Cut Off For Orders – Tuesday, March 16, 2021 at 12 noon

First Course

Roasted Vegetable Salad

Early carrots, chioggia beets, confit sunchokes, and grilled escarole with pickled blackberries, caraway spiced hazelnuts, and toasted mead vinaigrette

Entrée

Stout-Brined Pork Loin Chop

Potato-cheddar galette, balsamic beet & cabbage relish, horseradish-dill cream, Magner's mustard gravy

Dessert

Chocolate Guinness Layer Cake

Jameson caramel, toffee crunch, and white chocolate whipped cream

