

SPECIALLY PREPARED FOR

Teeza

BY CHEF DIEGO GARCIA

FIRST

PAN SEARED DUMPLINGS
SOY-GINGER GLAZE,
TOasted SESAME

SECOND

BRAISED SHORT RIB
SLOW COOKED AND FALL APART
TENDER, SERVED ALONGSIDE
BUTTERY YUKON GOLD POTATOES,
ROASTED GARLIC, AND THYME JUS

THIRD

WARM APPLE PIE
SPICED APPLES, BROWN BUTTER
CRUMBLE, AND GREEN TEA GELATO

FINAL

VANILLA BIRTHDAY CAKE (GF)
VANILLA BUTTERCREAM FROSTING
BY WHIPPED N' BAKED

Happy Birthday!



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