

SUPPER CLUB BY THE PUBLICAN

Thank you for your support!

MENU

- spicy greens with garlic & herb vinaigrette and gremolata
- publican quality bread focaccia with sun dried tomato spread
- braised pork shoulder with gigante bean ribollita
- gooey butter cake

INSTRUCTIONS

SPICY GREENS SALAD

- toss the greens with vinaigrette and top with gremolata

FOCACCIA & PORK SHOULDER

- preheat oven to 350 degrees
- warm focaccia for about 3-4 minutes
- with the lid on, place pork shoulder in the oven and reheat for about 20-25 minutes

DESSERT

- ready to enjoy!



*the*PUBLICAN