

SUPPER CLUB BY THE PUBLICAN

Thank you for your support!

MENU

- gem caesar with garlic croutons, winter radish, and boquerones
- roasted broccoli with a piquillo and hazelnut relish
- meatballs in sunday gravy with polenta and pecorino
- banana whisky caramel pudding

INSTRUCTIONS

GEM CAESAR

- toss the salad with caesar dressing

BROCCOLI & MEATBALLS

- preheat oven to 350 degrees
- remove lid from broccoli and roast in oven for about 10 minutes or until warmed through
- keep lid on the meatballs and polenta and place in oven for 15-20 minutes until hot
- top the roasted broccoli with piquillo and hazelnut relish
- garnish the meatballs and polenta with pecorino cheese and enjoy!

DESSERT

- should be refrigerated until ready to eat



*the*PUBLICAN