

supper club by avec

thank you for your support!

menu

- marinated white beans and mussels with lemon aioli and grilled sourdough
- fresh chicories with cherry tomato, winter citrus and anchovy-walnut vinaigrette
- slow roasted pork shoulder with braised squid and sesame yogurt
- tres leches with fruit compote

instructions

chicories salad

- toss chicories with anchovy walnut vinaigrette

marinated white beans & mussels and pork shoulder

- preheat oven to 450°.
- toast bread in oven until warm (3-5 minutes) and serve with lemon aioli, marinated beans, and mussels.
- remove lid from pork shoulder container and add 1/4 cup water.
- place in oven and bake until bubbling and reduced by 1/4. about 20-25 minutes.
- the final consistency should be more like a hearty stew rather than a soup.
- remove from oven and top with sesame yogurt before serving.

dessert

- tres leches should be kept cold before ready to serve.

