



Forrest, A Food Studio & Private Chef

TCRW 2021 MENU

3-courses, \$35 per person

1ST COURSE

PIEROGIS

potato, smoked gouda, chives, mushroom stroganoff sauce

2ND COURSE

CHICKEN ~OR CHICKPEA~ PAPRIKASH

herb dumplings, root vegetables, hungarian paprika sauce, crème fraîche

3RD COURSE

BOURBON APPLE PIE

caramelized apples, oat streusel, moomers ice cream

OR

DOBOS TORTE

sponge cake, dark chocolate custard, coffee caramel

à la carte

VEGETABLE TRIO \$12 (serves two)

dill cucumber salad, citrus roasted beets, caraway sauerkraut cabbage