

Chaine de Rotisseur Dinner Event

At the Bear and Dragon Cafe in Prescott, AZ, where the spotlight is on Northern European cuisine masterfully paired with exquisite wines. This culinary evening promises a harmonious blend of flavors, tradition, and sophistication in a truly memorable setting.



Menu

Welcome:

Stift Klosterneuburg Sparkling Gruner Veltliner Sekt wein, Austria NV

Passed Appetizer

Wild Mushroom pate, Creme Fraiche and Caviar
Kavring Swedish Rye toast points with Smoked Mackerel Pate, garnished with candied lemon bits and chive
served with 2023 Hasen Sprung Niederösterreich Grüner Veltliner, Austria

Second Course: Finnish Rosolli Salad

Pickled Beets, Endive, Sliced Radish, boiled new potato, Cucumber Dill, Parsley, toasted silver almonds, roasted Shallots and carrots, and a simple cream dressing
served with 2023 Karl Kaspar Mosel Riesling Kabinett

Third Course: Flaeskesteg

(Danish pork roast, bone in with crackling), with a warm spiced cherry chutney and a carrot, parsnip puree
served with 2020 Evolúció Blaufrankisch Burgenland, Austria

Fourth Course: Rhubarb Crumble

Tart & sweet, hot out of the oven with Bear & Dragon's signature crumble topping, drizzled with a chilled vanilla cream sauce
served with Sun Garden Sweet Red Dornfelder, Rheinhessen, Germany

Digestif

Bodega Monasticus Centum Herbis Herbal Bitters 1888

Everything will be house made, including the Kavring (Swedish rye bread), creme fraiche, and smoked mackerel. Very excited to procure this menu!

- Sunday, August 10th, Doors open at 5pm
- 3334 S Montezuma St, Prescott, AZ 86303
- Cost:

\$140 per person, alcohol drinking members and non-members

\$125 per person, non-alcohol drinking members and non-members

Chef Amanda Adam

Is a Prescott native that left for 20 years returning with her family in 2021. She has a diverse background teaching English and Spanish abroad, wrote screenplays, and worked in hospitality from bartending, serving, floor managing, bookkeeping, and Special Events and Operations Management. In California she continued in the restaurant and hospitality industry at The Buffalo Club in Santa Monica and Ye Olde King's Head, in Santa Monica in addition to Malibu and other restaurants.

About Bear and Dragon Café

The Bear and Dragon Café, named after Chef Amanda's two children – the bear and the dragon – is a wonderful warm hearted cozy cottage atmosphere serving and enchanting culinary experience. It stands alone, in Northern Arizona, as a very unique restaurant. They are treating us to specialized custom Northern European experience, that is sure fill your heart and taste buds.

REGISTRATION DEADLINE: JULY 28
LIMITED SEATING AVAILABILITY