

Stone Bridge Farm Dinner Series

Passport to Latin America

Saturday, July 9, 2022 6 p.m.

\$75.00 per person

186 Leonard Street, Acushnet

508.951.1551

Seasonal Cocktail: Mint Limeade Mojito

Refreshing simple mint limeade and tequila on the rocks with mint leaf and lime

First Course: Blackened Queso Arepas

Mini Latin American corn cake topped with lime crema, seasoned pan fried cheese topped with pickled onion, avocado cucumber salsa and cilantro leaf

Second Course: Creamy Green Gazpacho

A refreshing twist on a Spanish classic summer soup, a puree of avocado, spinach cucumber and tomato topped with fresh garden salsa garnish

Third Course: Ropas Veaja

Cuban style slow braised beef in a fragrant tomato stock with olives, capers, red peppers and onions served over Spanish rice and black beans

Fourth Course: Suspiro de Limena

Translated into “sigh of a woman from Lima” this simple but complex dessert custard flavored with port wine, topped with light meringue