

# Club 46

October 8, 2017

## Pregame

### Roving Cheese Cart

Beehive Cheese, Barley Buzzed Camembert La Petite Rine, Burratini, Long Clawson Stilton Talegio Olives, Ginger Mustardo, Crostini, Marcona Almonds

### Sushi & Seafood

Sushi & Sashimi, Smoked Scallops, Mussels, Shrimp, King Crab, Cocktail Sauce, Remoulade

### Charcuterie, Tapas & Salad

Cured Meats with Pickled Vegetables, Preserved Meyer Lemon & Mixed Olives  
Chilled Peanut Noodle Salad, Sweet & Sour Cucumber Salad, Togarashi Ahi Tuna & Spicy Pea Shoots  
Mandarin Orange Salad with Marcona Almonds, Crispy Lo Mein Noodles & Sweet Onion Dressing  
Chopped Salad with Chick Peas, Radish, Yellow Tomato, Cucumber, Carrot & Herb Dressing  
Fruit Salad, Pastries & Yogurt Parfaits

### Entrees

Jumbo Prawn & Lemon Grass Duck Ramen with Entoki Mushrooms, Pea Pods, Thai Basil, Ginger Soy Broth  
Chinese Five Spice Beef Short Rib, Pickled Radish Slaw, 6 Minute Soy Egg, Toasted Ginger BBQ Sauce  
Charred Ginger Wild Caught Salmon with Sweet Chili Buerre Blanc, Toasted Sesame Hashbrowns

### Brunch

Blackberry Chocolate Liqueur French Toast with Maple Syrup  
Maple Fennel Sausage  
Applewood Bacon Egg Scramble

### Game Day Favorites

Grilled Hot Dogs & Bratwurst, Sauerkraut, Grilled Onion, Bacon Strips, Chili, Cheese & Traditional Condiments  
Steak Yakitori with Toasted Peanut Soy Glaze & Crushed Peanuts

## Halftime Features

### Nosh

Wonton Soup  
Orange Cashew Chicken with Toasted Sesame Fried Rice, Pad Thai Glaze  
Vegetable Eggrolls, Pork Potstickers, Crab Rangoon, Yuzu Sauce, Sweet Thai Chili Sauce  
Wing Duo: Garlic Hot Sauce & Citrus BBQ, Bleu Cheese & Celery

### Dessert

Warm Apple Galette, Cinnamon Bourbon Spiked Anglaise, Candied Pecan Brittle  
& Grandad's Butter Pecan Ice Cream

"Browns" Assorted Desserts