

# HOG & BARREL

December 2, 2021

## Passed Canapes

Headcheese Sliders, Sally Lunn Rolls, Pork Blood Ketchup  
Pork Liver Pate, Sauce Forestier, Calvados Gelee, Grilled Bread  
Bo Ssam Steam Bun, Cucumber Kimchi, Soy Boiled Peanut

## 1st Course

Boudin Blanc, Black Truffle Pork Jus, Pearl Onion Marmalade, Lovage

## 2nd Course

"Pearls & Swine" Bourbon Braised Pork Cheeks, Wilted Frisee, Goat Cheese,  
Pearl Couscous, Pickled Celery

## 3rd Course

Pork & Black Eyed Pea Gumbo, Tasso, Andouille, Braised Pork Neck,  
Fingerling Potato Salad, Hatch Chili Pepper Coulis

## 4th Course

Pork Country Captain, Curry Leaf & Cumin Upma

## 5th Course

Opera Cake, Lard & Almond Sponge, Coffee Buttercream, Chocolate & Spent  
Grain Ganache

**PROOF**  
ON MAIN

Executive Chef Jeff Dailey  
with Guest Chef John Currence