



A Formal Dinner

The Foundry, Long Island City

The heirloom tomato frenzy continues through October: Pairing these ruby gems with a creamy burrata and grilled, end-of-season peaches creates a modern take on the Caprese salad. Perfect autumn hors d'oeuvres: Anson Mills grilled polenta topped with slow-braised short ribs or butternut squash soup with a crème fraîche heart, like the one your favorite barrista makes on your latte.

Main course selections might include lamb, which we love, or a classic hangar steak with a shallot-and-red-wine reduction, perfectly cooked to medium rare and accompanied by a purée of Yukon Gold potatoes mashed with a little turnip or rutabaga for earthiness. If earthy ain't your thing, we can create a more elegant side dish, potato gratin with a gruyère crust served in an individual ramekin or miniature cast-iron skillet. A-dor-able (said with a French accent).

PASSED HORS D'OEUVRES

Tuna Poke

scallions | chiles | sesame | edible cone

Scallop Mango Ceviche

martini glass

Tequila-Marinaded Meatball

ancho chile

Chicken Tamale

tomatillo salsa

Butternut Squash Fritter

cranberry chutney

Pulled-Pork Slider

pickled jalapeño | BBQ sauce





FIRST COURSE

Mexican Tortilla Soup

grilled shrimp | crispy tortillas

SECOND COURSE

Burrata Salad

grilled peach | heirloom tomato | basil



MAIN COURSE SELECTIONS

Slow-Roasted Heritage Pork

Mexican mole | rice pilaf | spinach flan

Pan-Seared Local Sea Bass

chimichurri | mushroom | fava bean | fingerling potato

Stuffed Poblano Chiles

vegetable quinoa | queso fresco

DESSERT

On each table

mini churros | Valrhona brownie bites | Mexican wedding cookies

Mexican Hot Chocolate Station

marshmallows | cinnamon sticks | café con leche

Dulce de Leche Wedding Cake