

Chef Jeff's **Underground** Supper Club

Welcome! This month, the Supper Club is all about BBQ! Chef Jeff will take you on a 5-course tasting tour of grilling and smoking in North, Central, and South America; from Texas to Mexico, from Jamaica to St. Martin, from Hawaii to Argentina.

We will be serving things a little differently this month. Since BBQ is all about family, friends, and sharing, each course will be served family-style. Your table will receive EVERYTHING on the menu, plated for sharing and passing. And yes, we have doggie bags.

5-course BBQ tour

\$46

Enjoy!

1st course

Fire-roasted pico de gallo and chips (Mexico)

Grilled provolone with crostini (Argentina)

2nd course

Smoked salmon (Alaska)

Creole BBQ Shrimp (Caribbean)

3rd course

Tomato bread pudding (US)

Southwest corn & potato soup (US)

Main Course

Whole Jerk chicken (Jamaica)

Smoked beef brisket (US)

All-good-things-end-in-a-wet-nap baby back ribs (US)

Grilled & smashed red-skin potatoes (US)

Summer corn pudding (US)

Chipotle-molasses roasted corn-on-the-cob (Mexico)

Saturday night Vidalia onions (US)

Grilled asparagus (US)

Dessert

Grilled pineapple with macadamia crunch (Hawaii)

“Dump” cake (US)