FALL DINNER SERIES

THE BIG BUTTER DINNER

with Anna Landmark
& Chef Dan Bonanno

Oct. 28, 2026

ONE
Assortment of Freshly-Churned Flavored Butters
from Landmark Creamery & Stalzy's Bread

TWO
GRILLED SEAFOOD SAUSAGE
white bean purée with Calabrian chili butter, frisée & fennel salad, lemon vinaigrette

THREE
FLYNN CREEK FARM BUTTERNUT SQUASH RISOTTO
duck confit, brown butter,
Landmark Creamery extra-aged pecorino

FOUR
GRILLED NEW YORK STRIP STEAK
Porcini mushroom compound butter,
rich butter demi-glace, butter-poached Little Gem potatoes, pearl onions, braised kale with mustard seeds

DESSERT
HOUSE-MADE SOFT SERVE & BRIOCHE
brown butter and buttermilk soft serve ice cream with warm brioche buns and butter brittle

PRESENTED BY:

US. FOODS

*consuming raw or undercooked meats, poultry,
& seafood may increase your risk of food-borne illness