

menu preparation

Note: Times are an estimate and may vary depending on oven type and preference.

For an exclusive plating lesson from Somerby's Executive Chef, Kyle Stumpf, visit heartsdiamonds.rmhmhmn.org/menu

charenterie board

For best flavor, set cheese out 30 minutes before serving.

lobster bisque / cream of mushroom soup

Add 1/4 cup of hot water to a small saucepan. Bring to a boil and add soup. Heat through.

veal osso bucco

Preheat oven to 350 degrees. Place osso bucco in oven, covered. After 40 minutes, check for temperature and tenderness. Stir the sauce in the pan and serve over the osso bucco. Garnish with gremolata.

Place polenta in oven, uncovered, for 20-25 minutes. With 5 minutes remaining, add in asparagus. Polenta should be crispy on the outside and hot when cut into.

eggplant parmesan with polenta

Preheat oven to 350 degrees. Place eggplant parmesan and polenta in oven, uncovered, for 20-25 minutes. With 5 minutes remaining, add in asparagus. Outside of eggplant and polenta should be crispy and inside hot.

molten lava cake

Note: lava cakes will be frozen upon pickup and should be brought to room temperature prior to baking.

Preheat oven to 350 degrees. Place lava cakes on a baking sheet and bake for 10 minutes. Garnish with Chantilly cream and raspberry coulis.