

DGS Turns 2

SATURDAY NOVEMBER 15th

A CELEBRATION WITH OUR FAVORITE
FARMERS, CHEFS & ARTISANS

DINNER

FAMILY STYLE

40 PER PERSON + 18 WINE PAIRINGS

MARK FURSTENBURG'S CHALLAH

"Everything" Butter

DEVEILED EGGS

Bev's Chicken Cracklings and Trout Roe

BUTTERNUT SQUASH RAVIOLI

Bev's Lamb Bacon, Pomegranate and Brown Butter

JEREMIAH'S SKHUG BRAISED BEEF SHANK

Fresh Coriander and Crispy Onions

STEVE'S GREENS

Chili Oil and Garlic

POTATO LATKES

Sour Cream and Apple Preserves

ROASTED CAULIFLOWER

Raisins and Pistachios

CHOCOLATE BABKA

Dolcezza's Crookneck Pumpkin Gelato, Chocolate Sauce and Peanut Brittle

PARTNERS

Special Thanks to Our Friends Who Joined us Tonight

JEREMIAH LANGHORNE

Visionary Chef, The Dabney (2015), Washington, DC

BEV EGGLESTON

Meat Farmer Extraordinaire, EcoFriendly Foods, Virginia

STEVE TURNAGE

Vegetable Guru, Northern Neck Produce, Virginia

MARK FURSTENBURG

Bread Master, Breadfurst, Washington, DC

ROBB DUNCAN

Gelato Wizard, Dolcezza Gelato, Washington, DC

MAKE RESERVATIONS ONLINE AT DGSDELICATESSEN.COM

CHEF **BRIAN ROBINSON** • GM & BEVERAGE DIRECTOR **BRIAN ZIPIN**

**Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food borne illness, especially if you have certain medical conditions.*