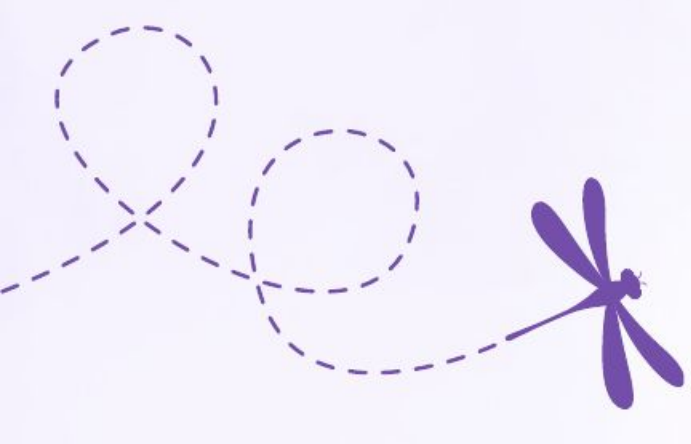




The Dragonfly



Supper Club

CHEF MATTHEW STONE

FROM HERE TO HOME

*A THREE-COURSE PRIX FIXE DINNER INSPIRED BY THE PLACES THAT
SHAPED US—PENNSYLVANIA, MASSACHUSETTS, AND GEORGIA.*

Cocktails and Charcuterie

A SELECTION OF LOCAL MEATS, CHEESES, AND
ACCOUTREMENTS

Chesco Chopped Salad

GRILLED LOCAL ASPARAGUS, HEIRLOOM CHERRY
TOMATOES, SWEET CORN, CUCUMBER, RED ONION,
CHÈVRE FROM CONEBELLA FARM, SUNFLOWER SEEDS,
DILL BUTTERMILK DRESSING

North Meets South

RED WINE BRAISED SHORT RIB, CRISPY POLENTA CAKE,
KENNET SQUARE MUSHROOM DEMI, ROASTED CARROT
PURÉE, LEMON-PARSLEY HAZELNUT GREMOLATA

Strawberry Fields

FRESH STRAWBERRIES, BUTTERMILK VANILLA CAKE,
WHIPPED MASCARPONE CREAM, BASIL SYRUP, PECAN
STREUSEL



DRAGONFLY
CATERING

TM

