

1921

BY NORMAN VAN AKEN

*modern florida cuisine*

EASTER SUNDAY SUPPER APRIL 1<sup>ST</sup>

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**AFTER CHURCH HAM**

*with Mac n' Cheese & Cola Collards*

**GLORIANN'S SUNDAY DESSERT INCLUDED!**

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**\$25 PER PERSON**

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**Featured Beverage Pairings**

*Chardonnay* **Matthiasson** "*Linda Vista Vineyard*", Napa Valley - California '16 **\$58**

*Pinot Noir* **Montinore Estate**, Willamette Valley - Oregon '15 **\$45**

*"Hors d'Ouevres....A ham sandwich cut into 40 pieces"*

*- Jack Benny*

**Find this recipe in Norman Van Aken's "My Florida Kitchen"! Copies available in the foyer.**

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SUNDAY SUPPER - APRIL 8<sup>TH</sup>

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## FRIED CHICKEN

*with Buttermilk Biscuits, Creamed Corn & BBQ Beans*

**GLORIANN'S SUNDAY DESSERT INCLUDED!**

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**\$25 PER PERSON**

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### Featured Beverage Pairings

*Cava Agustí Torelló Mata "Gran Reserva", Penedes - Spain '08 \$46*

*Grenache Jérôme Jouret "En Avant Doute", Ardèche - France '15 \$38*

*"If I have any advice about writing poetry it's - don't. I'm going to send out for Fried Chicken "*

*- Charles Bukowski*

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**SUNDAY SUPPER APRIL 15<sup>TH</sup>**

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**PORK & BEEF MEATLOAF**

*with Mashed Potatoes, Bacon Gravy & Glazed Vegetables*

**GLORIANN'S SUNDAY DESSERT INCLUDED!**

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**\$25 PER PERSON**

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**Featured Beverage Pairings**

*Roussanne Yangarra Estate, McLaren Vale - Australia '16 \$42*

*Merlot Ridge "Estate", Santa Cruz - California '14 \$72*

*"When I fall in love...it always begins with potatoes."*

*- Nora Ephron*

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## SUNDAY SUPPER - APRIL 22<sup>ND</sup>

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### COQ AU VIN

*Lake Meadow Naturals Chicken Braised in Red Wine,  
with Pearl Onions, Carrots, Mushrooms & Potato Puree*

**GLORIANN'S SUNDAY DESSERT INCLUDED!**

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**\$25 PER PERSON**

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### Featured Beverage Pairings

*Aligoté A&P de Villaine, Bouzeron - France '14 \$54*

*Pinot Noir La Soeur Cadette "Estate", Bourgogne - France '15 \$54*

*"I suddenly discovered that cooking was a rich and layered and endlessly fascinating subject. The best way to describe it is to say that I fell in love with French food—the tastes, the processes, the history, the endless variations, the rigorous discipline, the creativity, the wonderful people, the equipment, the rituals."*

*- Julia Child*

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SUNDAY SUPPER - APRIL 29<sup>TH</sup>

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**“FISH N’ GRITS”**

*Cornmeal Dusted Florida Fish over Anson Mills Grits  
with Braised Mustard Greens and Chow Chow*

**GLORIANN’S SUNDAY DESSERT INCLUDED!**

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**\$25 PER PERSON**

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**Featured Beverage Pairings**

*Chenin Blanc* **Château d’Epire**, Savennières - France ‘14 **\$40**

*Gamay* **Domaine du Vissoux**, Beaujolais - France ‘13 **\$36**

*“Polenta? Oh. You mean Italian Grits.”*

*- Anonymous*