

Ashen Enclave Spring Potluck



Menu



Small plates / Appetizers:

Mustard Eggs: hard-boiled tea eggs, soaked in beet juice for color. yolks whipped with herb-infused aioli, paprika, and a dash of mustard.

Lemon-poppy scones: slightly irregular, but wholly delicious. Served with clotted cream, fresh lemon curd, and raspberry preserves

Honey-nut muffins: whole grain muffins sweetened with honey and topped with a honey-almond drizzle

Charcuterie platter: various preserved meats and cheeses & pickled veg from around the city-states, freshly sliced fruit, candied tree-nuts, crisp crackers, and flatbreads.

Suggested: shroud-boar prosciutto paired with sharp la noscean dry-aged buffalo cheese pita squares with fig jam, tart aldgout cheese, hummus and stuffed grape leaf

Miq'abobs: flavorfully arranged skewers studded with fresh fruit and crunchy local vegetables

Salt Cod Puffs: Not especially seasonal, but a perennial favorite of various visitors to the Ashen Clinic. Salt cod, soaked in buttermilk, ground up, battered and lightly fried until crispy.



Dumplings:

Char Siu: baked golden, Fluffy pork buns with a rich sweet sauce

Shaomai: a steamed pleated open-top dumpling resembling a flower. Stuffed with mutton, ginger, and scallion. Served with a spicy sauce, Steppe style.

Soup Dumplings: steamed; filled with pork, shredded crab meat and a lightly herbed broth.

Spring rolls: crispy fried wrapper filled with taro and vegetables

Soup:

Leek & baby potato: blended smooth and garnished with frizzled leeks and a dollop of creme fraiche

Salads:

Garden salad: an assortment of baby greens, button mushroom, and dried cranberries. Carrot-ginger mui-tun dressing, Aldgoat cheese with chive, and crunchy rye croutons on the side.

"Ambrosia": a mixture of fluffy farmer's cheese, preserved la noscean orange in a sweet syrup, pistachio, whipped cream, and home-made marshmallow. One of these always ends up on a potluck table, and no one is entirely sure why.



Covered Dishes:

Crispy Fish Casserole: flaky white fish, early spring vegetables, & alpine parsnip. baked in a buttery pastry crust

Vegetable quiche: baked with baby ciladaes spinach greens, red sweet pepper, and zucchini

Bacon lasagna: layers of thin sheet pasta, crispy thick slab bacon, fluffy farmer's cheese, and a tangy tomato-based sauce

Spaghetti primavera: fresh pasta tossed with pearls of freshly pulled mun-tuy based cheese and baby peas

Ratatouille: A refreshing mix of tomato, red and yellow bell pepper, carrot and zucchini sautéed in lavender oil with garlic, coriander, salt and pepper. The dish is baked and served hot with chopped basil for garnish.

Shepherd's Pie: Ala Mhigan style. Spiced gazelle, topped with creamed mashed popotos.



Roasts:

Leg of lamb roulade: seared and then slow-cooked. stuffed with wild mushrooms. Lightly seasoned, garnished with a galago-mint sauce and roasted ramps

Alldgoat chops: crisp and grilled to perfection, marinated in spicy pepper relish & fresh herbs. garnished with a salad of charred nopale & alligator pear.

Spring Dodo quarters: brined and roasted with rosemary and a lavender-pepper blend.



Desserts:

Macarons: rosewater, vanilla, and pistachio

Seasonal petit-fours: decorated with pastel ganache, sugar pearls, and edible spring flowers

Lavender Cake: three layers of sponge layered with bilberry jam, a fragrant lemon glaze, and decorated with candied violets

Cupcakes: various flavors of cake and colorful buttercream flowers, filled with fruit jam

Lemoncakes: baked in the shape of different flowers and drizzled with a sweet glaze

Marzipan: hand formed and dyed to resemble spring vegetables

Coconut pudding: Light creamy pudding made with coconut milk.

Mango pudding: A sweet, rich mango-flavoured pudding, made with mun-tuy milk.

Sesame balls: Deep fried chewy dough with red bean paste filling, coated in sesame seeds

Mini chocolate hatching-tide eggs, crispy spriggan-treats, and other seasonal candy confections also available!



Beverages:

Seasonal fruit tea blends, cold mint tea, sparkling berry fruit punch, and various spirits will be available to enjoy!