



A Bill of FARE for a

STARLIGHT FEAST *in* ALA MHIGO

Hosted by the The Riskbreakers & Institute for the Greening of Coertbas and Dravania



FIRST COURSE.

Whole young yabby, steamed in-shell.

Rock oysters.

Salt cellars.

Snails cooked in-shell, with garlic butter.

Gyr Abanian Starlight stew.

With jhammel, eggplant, and tomatoes.

Kasha with onions.

Lokum.

Orange blossom, lemon, & rose varieties.

Torshi.

Gyr Abanian vegetables pickled in vinegar and spices.

Knight's bread.



SECOND COURSE.

Starlight gastornis roast.

With chestnut and sausage stuffing.

Gazelle, spit-roasted, with dry spice rub.

Abalathian salad of beets & parsnips.

Charred pearl sprouts & ginger-glazed carrots.

Winter's Knell papanasi.

Sour cherry, rolanberry, & snurpleberry jams.

Mashed popotoes with gravy.

Mirror apples.

Kaiser rolls.



THIRD COURSE.

Starlight pudding.

Served en flambé, with hidden trinkets.

Gingerbread Ala Mhigo.

With a white gingerbread Alliance.

Kestaneli baklava.

Starlight cake.

Chocolate cake & vanilla buttercream, with rolanberries.

Sweet hand pies.

Mirror apple, pear, & chocolate-bazelnut.

Savory hand pies.

Lamb mince, duck confit, & parsnip-popoto.

Cheese platter.

Stone cheese, urda, fresh alldgoat, & blue karakul.

Dried figs, dates, & plums.



WINES, &c.

White wine pétillant-naturel.

Crimson Cider.

Mulled cider.*

Starlight beer.

Strong old ale spiced with cloves, cinnamon, and orange.

Small beer.

Egg nog.*

Drinking chocolate.

Kissel.

Mulled tea.

Loquat leaf tea.

** For the abstinent, mulled apple juice, or egg nog prepared without brandy, is available upon request.
Arak is available for purchase, with all proceeds to the Ala Mbigan Orphans & Widows Fund.*