

Chez Cub
Open for Period Five
Menu Degustation
The Care and Feeding of Parents

New Parent Welcome to the Pack
with Choupiquette Caviar, Traditional Garnishes, Infused Oils and a Chive Sour Cream

Creating a Sense of Belonging for Families
with a Saffron Asparagus Risotto, Fried Spinach, Parmesan Cheese and a Saffron Tomato Broth

1999 Fruit Punch from Concentrate, Aged in 20 Quart Cooler

Introducing Parents to the Idea of Helping out
with a Lump Crab and Wild & Exotic Mushroom Relish, Shaved Black Winter Truffles, a Drizzle of Red Pepper Paint and a Lemon Truffle Butter Sauce

Kool-Aid, Dry Mix with Water Le Tap

Recruiting Volunteers and Leaders for your Program
with an Avocado and Fig Duxelle on a Bed of Wild Mushroom Bread Pudding topped with Seared Hudson Valley Foie Gras and a Port Wine Blackberry-Strawberry Reduction Sauce

1987 Bug Juice, Yellow-Green Flavor

Guaranteeing Volunteers Will Say "Yes!"
with Truffle Mashed Bourbon Sweet Potatoes, Apple Mint Relish, Fresh Rosemary and a Lamb Reduction Sauce

2000 Gatorade, Flavore Originale

Gratitude and Recognition Cake
with Whipped Cream, Raspberry Sauce and Hawaiian Vintage Chocolate Sauce

An Assortment of Certificates, Awards and Thank You Gifts for Parents and Leaders,
with a Drizzle of Chocolate Sauce.

First course served promptly at 2:30PM.

Uniform and Neckerchief Required
Reservations Strongly Recommended