MAR-a-LAGO MENU (Dinner for 1)



Appetiser wine: Mulsum

salad of cross thistle, mallow, sorrel, grape hyacinth, cardoon, caraway and tongues of thrush, sparrow, ortolan, peacock, coot, flamingo, stork and crane, in olive oil Fish

wine: Setia and Massica

baccala, pike, mullet, lamprey, sea bass, gilt head bream, oysters, sea urchin, mussels with allec sauce and cabbage

Main dish

wine: Velletri and Alba

Trojan pork (filled with chicken, eggs and sausage), donkey, beaver, dormouse, jerk mouse, ham and stewed vegetables

Dessert

wine: Mamertine and Sorrente

sheep and goat cheese, ricotta, pecorino with grapes, pears, chestnuts, pomegranate, apricots, nuts, raisins, dates and figs

We will deport Aztecs, Mayas, Incas, spitting Llamas, Democrats and all other lunatic criminal liberals