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

Jacob Adler, 2024

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, figs and dates

We will deport all Aztecs, Maya's, Inca's, spitting Lamas, Democrats, domestic deplorables and make them pay for it!

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