

a night at

The Andersson's

10TH OF JUNE 2022

06.10.2022

8 - 10 PM

NEW YORK CITY



The Pierre

NEW YORK
A TAJ HOTEL

The Andersson's

APPETIZER

SKAGENRÖRA (SHRIMP SALAD)

on crispy latkes, Swedish Kalix red caviar, dill and smetana

FIRST COURSE

BUTTER FRIED SCALLOPS

in Chardonnay cream sauce, on Parmesan and fresh herb mashed potato

SECOND COURSE

STEAMED BLACK MISO COD

in hoisin sauce w/ sautéed kale and broccolini

MAIN COURSE

CRISPY DUCK BREAST

on a saffron risotto w/ a rich blood orange sauce and roasted root vegetables

DESSERT

GRAND MARNIER SOUFFLÉ

The Andersson's

RIESLING

PINOT BLANC

SAUVIGNON BLANC

PINOT NOIR

ALSACE SYLVANER





The Andersson's

APPETIZER

ARTICHOKE CARPACCIO

crunched candied walnuts and Swiss chard

FIRST COURSE

BURRATA & HEIRLOOM TOMATO

on roasted cipollini onions and basil creme

SECOND COURSE

HASSELBACK POTATO

in melted rosemary & garlic butter

MAIN COURSE

SAFFRON RISOTTO

with green asparagus & caramelized shallots

DESSERT

WHITE CHOCOLATE CREAM AND
STRAWBERRY MILLE-FEUILLE

with pink rose and strawberry jam



The Andersson's

NON-ALCOHOLIC

MILD GRAPEFRUIT TONIC WITH THAI BASIL

HONEYDEW AGUA FRESCA

COLD CHAMOMILE TEA W/
CARDAMOM & LEMON FLAVOR

ELDERFLOWER LIGHT KOMBUCHA

DARK CHOCOLATE MARTINI



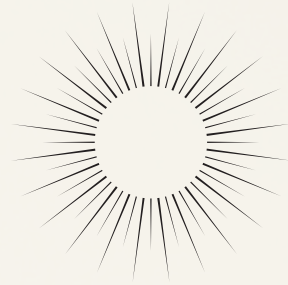
MOZART
TCHAIKOVSKY
SIBELIUS
MENDELSSOHN
ELGAR
ALBINONI

GRIEG
BACH
RACHMANINOV
HAYDN
MASCAGNI
DEBUSSY

DVORAK
CHOPIN
SHOSTAKOVICH
HÄNDEL
SMETANA

The Andersson's

www.anderssonfoundation.org/nyc



The Andersson's

10TH OF JUNE 2022

DINNER

8-10 PM

SHARING PRECIOUS MOMENTS TOGETHER

THE PIERRE HOTEL
2 E 61ST STREET, NYC



The Andersson's

