



## *CROSSROADS MMLXX*

*All Roads Lead To Rome*

*"Feast of Jupiter"*

### MENSAE PRIMAE

LAGANA (CHAPATTI / ROTI / NAAN)

OVA COCTA (HARD BOILED EGGS)

ASSORTED CASEI (CHEESES)

SEM CUM OLEUM, ACETUM (SALAD WITH OIL & VINEGAR)

### CENA

ISICIA OMENTATA (ROMAN BURGERS)

MEL ET ANETUM PULLUM (ROAST CHICKEN WITH HONEY & DILL)

SQUILLA IN LIGNUM UNUM (SHRIMP SKEWERS)

AGNUS IN LIGNUM UNUM (ROAST LAMB WITH CORIANDER SKEWERS)

OFFELLAS APICIANAS (APICIAN PORK ROULADES)

CARROTS IN CUMIN & HONEY GLAZE

ROASTED BEETS & TURNIPS WITH HERBS

### MENSAE SECUNDAE

FRESH FRUITS AND NUTS

### TABLE SAUCES

FISH SAUCE, CUCUMBER-DILL YOGHURT, PINE KERNEL, CHIMICHURRI, ASIAN  
INSPIRED SAUCE, SIMPLE SYRUP FOR TEA

### REFRESHMENTS

WATER, LEMONADE, UNSWEET TEA

\*\* FOR INGREDIENTS OR ALLERGY INFORMATION CONTACT WILLIAM LEWYS VIA  
EMAIL AT [JCHERCHES@GMAIL.COM](mailto:JCHERCHES@GMAIL.COM) \*\*

## Feast of Jupiter Ingredient List:

Fish Sauce – Anchovy, sea salt, water, sugar

Dill Yoghurt – Fresh dill, cucumber, yoghurt

Pine Kernel Sauce – Pine kernels, cumin, blk pepper, mint, thyme, saffron, honey, olive oil, sea salt, white wine vinegar, white wine

Chimichurri – cilantro, parsley, olive oil, garlic, sea salt, pepper, rice vinegar

Asian inspired sauce - Garlic, rosemary, balsamic vinegar, soy sauce, ginger, black pepper

Lagana (Chapatti/roti) – Naan Bread

Hard boiled eggs possibly deviled eggs

Assorted cheeses

Salad with oil and vinegar

Isicia Omentata (Roman Burgers) – Ground beef, breadcrumbs, white wine, sea salt, pine kernels, black pepper, juniper berries

Roast Chicken in honey & dill sauce – Chicken, honey, dill, sea salt, olive oil, mint, mustard seed, sate syrup

Shrimp skewers – shrimp, olive oil, black pepper, sea salt

Roast Lamb with coriander skewers – Ground lamb, coriander seed, black pepper, sea salt, olive oil

Ofellae Apician style – Pork belly, black pepper, cumin, lovage, ginger, white wine, date syrup, olive oil

Carrots in cumin & honey glaze – Carrots, olive oil, cumin, honey, black pepper, sea salt

Roasted beets & turnips with herbs – thyme, rosemary, oregano, mint, sea salt, black pepper

Fresh fruits and nuts – grapes, apple slices, orange slices, pear slices, almonds, walnuts

**\*\* I am already aware that many individuals have shellfish allergies. I have made and will always make every attempt to prepare, cook, and serve feast in a manner that eliminates as much concern as one can. No one is perfect but dealing with food allergies and cross contamination is a daily occurrence in my mundane household and I take this VERY seriously. Please DO NOT HESITATE to send me an email if you have ANY questions or concerns regarding ingredients or allergies. My email is [jcherches@gmail.com](mailto:jcherches@gmail.com). \*\***