



Let us take you on a six-course culinary road trip along the legendary Route 66, tasting the most iconic dishes from Chicago, Illinois to Los Angeles, California.



CHICAGO - ILLINOIS - DEEP PAN PIZZA

A bite of deep-dish perfection-crispy yet buttery crust cradling a rich tomato sauce, layers of aged mozzarella and house sausage. Finished with a dusting of Parmigiano-Reggiano and fresh basil.



ST LOUIS, MISSOURI - TOASTED RAVIOLI

A St. Louis classic, crispy, golden-fried ravioli filled with a blend of mozzarella, Parmesan, beef and diced onions. Served with a slow-simmered marinara for dipping and a sprinkle of pecorino cheese.



OKLAHOMA - CHICKEN FRIED STEAK

A cornerstone of the official Oklahoma state meal. Buttermilk and herb marinated tenderised steak, breaded and fried to golden perfection, smothered in rich, country-style gravy. Served on creamy Southern sweetcorn potato mash.



AMARILLO, TEXAS - PORK TRIO BBQ STACK

Lone Star State smoky, slow-cooked pulled pork and fall-off-the-bone BBQ pork ribs, glazed in rich barbecue sauce, served with buttery cornbread, cowboy beans and crisp ranch slaw.



ALBUQUERQUE, NEW MEXICO - PULLED CHICKEN BIRRIA TACOS

Pulled birria chicken cooked with mixed peppers and red onion, topped with cheese and fresh coriander. Served with a rich birria dipping pot and lime to squeeze.



LOS ANGELES, CALIFORNIA - HOT FUDGE SUNDAE

A Wisteria take on the traditional LA Hot Fudge Sundae. Maraschino cherry brownie chocolate lolly served with a mini vanilla bean and double chocolate ice cream sundae layered with cherry, chocolate and hot fudge sauce, topped with homemade cinder toffee and finished with a sprinkle of toasted almonds.

