

Embark on a Culinary Journey and Experience the Flavors of Italy During Chef's Week at Heritage Modern Supper Club

WHAT:

[Heritage Modern Supper Club](#) at [Legacy Hotel Green Bay](#) is thrilled to announce the launch of **Chef's Week**, a new monthly dining series that invites guests to "Add a Stamp to Your Culinary Passport." Each month, this immersive menu option will explore global cuisines and traditions through a thoughtfully crafted coursed menu option, curated by **Executive Chef Aaron Morse**.

March's Chef's Week event is themed 'Ciao, Italia' and will be presented March 25-29. Each evening features a seven-course tasting menu highlighting some of Italy's most iconic flavor profiles. The Chef's Week menu will be offered during dinner service alongside the standard menu. Reservations are required and can be made through [Opentable.com](#).

WHEN:

March 25-29, 2025, 5:00 – 10:00 p.m.

WHERE:

Heritage Modern Supper Club
Legacy Hotel Green Bay

MENU:

Antipasto

Marinated Olives & Pepperoncini | Focaccia & Herb Oil | Charcuterie | Belgioioso Artisan Cheeses

Risotto

Roasted Brussels Sprouts | Guanciale | Leek | Parmesan Grana Padano

Grilled Branzino with Caponata & Fregola Sarda

Marinated Artichoke | Castelvetro Olives | Capers | Pine Nuts | Basil

Stuffed Meatball with Pappardelle & Arrabbiata

Burrata | San Marzano Tomatoes | Chili Peppers | Asiago

Sorbetto al Melone

Cantaloupe | Mint | Honey Pearls

Fennel Citrus Salad

Grapefruit | Orange | Mint | Coriander | Cilantro | Sorrel

Tiramisu

Chocolate | Coffee | Mascarpone

Affogato

Espresso | Madagascar Vanilla Bean Gelato

Limoncello

Lemon | Gin | Vodka

RESERVATIONS:

Seating is limited. Reservations are required and can be made through [Opentable.com](https://www.opentable.com).