

PRIVATE DINNER WITH MARTIN ARMSTRONG

Insights on Current Events

Don't miss this intimate, private evening with world-renowned economist, geopolitical strategist, and legendary market forecaster
 Martin Armstrong.

Martin will be talking about current events and predictions followed by a Q&A.

Sunday 5th of October, 5:00– 8:00pm at the
Organic farmers table,
14 N Lemon Ave Sarasota
Price incl. Two-course meal
only \$99

Dinner is strictly invitation-only.
Seats are limited.

We need your payment and order of food sent to lisakory@protonmail.com to confirm your booking, latest Saturday 27th of Sept

Agenda

- 5:00pm – Door opens, mingle
- 5:25pm Opening remarks from Dr Pierre Kory
- 5.30pm – Current events with Martin incl q&A
- 7:00pm – Two-course dinner



Menu to preorder from



Starter :

1. Beet Carpaccio – Roasted and marinated beets, butternut puree, green apple, grain mustard and Arugula, (V & G.f)
2. Shrimp martini, grilled shrimp in a bloody mary cocktail sauce, and pickled onions, (G.F)
3. Mushroom bisque, silky and creamy roasted mushrooms with a touch of cream and truffle oil, (G.f & V)
4. Kale Ceasar, kale, spring mix, pickled onions, parmesan cheese, croutons, avocado dressing

MAIN COURSE:

1. Chicken bella, tender chicken breast sauteed with baby bella mushrooms in a rich creamy sauce, (G.F)
2. Angus burger, juicy angus beef patty topped with aged cheddar, caramalized onion, tomato & our signature house sauce, served with roasted potatoes
3. Garden lasagna, layers of pasta, zucchini, mushrrom, cherry tomatoes, spinach in a velvety marinara sauce topped with vegan cheese. (g.f & V)
4. Caprese flatbread, mozzarella, tomatoes, basil pesto, balsamic glaze
5. Fettucine di mare, homemade fettucine with shrimp, calamari, and mussels in a light fresh tomato sauce

Email your food choices to
lisakory@protonmail.com

Latest Saturday sept 28th

Venmo \$99 to @Lisa-Kory-1

Hosted by Jacquie Jordan and
Lisa Kory

