

Chef's Tasting Menu

1st

Heirloom Tomato Composition ~ Tempura Grated Catalina Style
Tomatoes with Extra Virgin Olive Oil and
Black Garlic Emulsion

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2nd

Pan Seared Foie Gras and Toasted Brioche with
Truffle Caramelized Persimmon Jam

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3rd

Roasted Butternut Squash Ravioli with Parmesan Cream,
Fried Sage, Toasted Pine Nuts and Muddled Balsamic Vinegar

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4th

Pan Seared Scallop with Seared Covey Rise Farm Fennel,
Spinach, Pink Grapefruit Butter and Citrus Dust

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5th

Surf and Turf ~ Grilled Prime Beef Tenderloin a la
“Cajun Au Poivre”, Stuffed Fingerling Potato with
Lobster and Robiola, Caviar Crème Fraiche,
Glazed Beets and Sunchoke Purée

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6th

Frozen Chèvre Parfait with Almond Financier, Braised Pears,
Madeira Reduction and Caramel Croquant

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7th

“Ice Box Pie”

Lemon Cream and Graham Crackers with Fresh Blackberries,
Blackberry Gelée and Elderflower Syrup