

Farm To Table Wine Dinner

September 7th 2018 , Reception begins at 6:00pm, \$86 Per Person *

Participating Farms & Winery

Soquel Vineyards, Live Earth Farms, Stagnaro's Fish Market

Hors D'oeuvres

Lamb Loin Crostini Au Provence

Fig & Tart Cherry Jam, Boursin Cheese

Watermelon Gazpacho

Pickled Watermelon, Sea Salt, Cucumber

California King Salmon Gravlox

Puff Pastry, Champagne Savayon

Espresso & Cane Syrup Cured Duck "Ham"

Blueberry Gastrique, Candied Orange

Yellowtail Tuna & Avocado Panna Cotta

Sweet Chili & Lime Pearls

Appetizer

Dungeness Crab Cake

Grilled Baby Gem Lettuce, Citrus Aioli, Tarragon Mostarda

Salad

Live Earth Breen Lettuce & Sweet Italian Peppers

Red Romaine, Grilled Cornito Peppers, Pickled Fennel, Di Stephano

Burrata Cheese, Charred Lemon-Genovese Basil Vinaigrette

Entree

Coconut & Thai Basil Poached California Halibut

Coriander-ginger Nage, Caribe Potatoes & Crispy Dino Kale,

Zephyr Squash Chiffonade, Heirloom Tomatoes Confit

Dessert

Pink Pearl Apple & Ricotta Cheese Tort

Bellwether Farms Sheep's Milk Ricotta, Sea Salt Caramel

Pink Pearl Apple Galette, Cinnamon Tuile

