

Chef's Table Menu - New (as of 10/27/12)

RECEPTION

Parmesan Core & Olive
Chorizo & Dates, Piquillo Sofrito
Focaccia, Mascarpone Cream & Prosciutto Crudo
Langoustine & Sundried Tomato Jam Fritters

MENU

Tomatoes Our Way!
Aerated Tomato Juice, Cocoa Butter Coated, Chardonnay Poached

Tuna Banh Mi
Lemon Bread, Sesame Crisp, Miso Cream Avocado gel

Cornish Hen
Caramelized, Butternut Squash, Sofrito

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Bavarois
Spinach, Green Peas, Warm Turnip & Apple Juice

Salmon
Herb Pesto, Cured Tomatoes, Carrots, Fava, Mushroom Earth, Condensed Beets

Wagyu
Slow Stewed Short Ribs, Potato Pebbles, Pumpkin Fudge, Tomato Dust

Dessert
Chocolate "88F"
Aerated Pistachio and Mango Cake with Mascarpone Cream, Guava and Caramel Praline