

## **Cold Appetizers**

*Coastal Oak Beef Tenderloin  
with baby arugula and horseradish emulsion*

*Grilled Fig, Poached Pear, Black Walnut Salad  
with Point Reyes blue cheese and watercress*

*Kale and Farro Salad  
with pine nut emulsion, sage roasted butternut squash,  
pomegranate seeds and feta snow*

*Corn Crisp and Bluefin Tian  
with lime and cilantro, and ruby grapefruit thai basil*

*Cocktail de Cameron  
estilo Ensenada con pepinos y avocate*

## **Hot Appetizers**

*Tikka Saag Aloo  
butter chicken spiced potato cake and spinach*

*Crispy Lotus Root Gifts  
stuffed with silken tofu, fried crisp with miso eggplant discs*

*Maitake and Oyster Mushroom Hand Pie  
shaved asparagus and frisee, pancetta vinaigrette*

*Ricotta and Goat Cheese Stuffed Squash Blossom  
charred tomato ragout and zucchini matchsticks*

## **Entrees**

*Nonna's Meatballs with Bucatini  
parmesan sticks and herb oil*

*Crispy Local Halibut with Sweet Thai Chili  
sunchoke Puree, scallion and napa cabbage*

*Woodfired Pork Loin Chop with Sherry Glazed Parsnips  
fingerlings, onion marmalade and grain mustard au jus*

*Hanger Steak and Duck Fat Fries  
ratatouille provençale*

*Burgundy Braised Lamb Shanks with Rosemary & Thyme  
manchego polenta and roasted garlic swiss chard*

## **Dessert**

*Deconstructed Cheesecake  
pistachios, white chocolate and cherries*

*Key Lime Tartlets*

*Petit Mixed Berry Layer Cake  
Coulis*

*Chocolate Duo  
Berry coulis*

*Grand Mariner Brulee  
English shortbread*

***Chef Instructor Charles Fredericks  
Maitre d' Monica De Alba &  
Advanced Culinary Arts Class of Spring 2025***