

CHEFS LAURA & ERIC LEE 2022
WINE COUNTRY - MENU SUGGESTIONS FOR APRIL-MAY

Appetizers:

Albondigas with Saffron Romesco (Spanish meatballs)
BBQ Pork Vietnamese Spring Rolls with Peanut Sauce
Cauliflower Fritters with Burnt Butter Tzatziki
Chevre "Truffle" (Goat cheese, ginger, apple, pistachio)
Chilled Pea Soup "Shot" with Mint-Lemon Crème Fraiche
Crostoni of Moroccan Carrot, Hand Made Ricotta and Carrot Top Pesto
Fried Halloumi Skewers with Harissa Honey (Greek Cheese)
Hamachi Crudo with Sea Salad
Calabrian Lamb Tartar
Fried Artichoke Hearts with Black Garlic Miso Sauce
Grilled Lemongrass Shrimp
Pork Mini Tostadas with Avocado and Spicy Slaw
Peppered Beef Crostoni with Pepperonata
Potato Pancakes with Smoked Trout Crème Fraiche and Chives
Prosciutto Wrapped and Grilled Asparagus
Grilled Spanish Prawns
Roasted Tomato Soup "Shot" with Mini Grilled Cheese
Parmesan Polenta Fries with Truffle Aioli

First Course:

Arugula with Barely Ripe Stone Fruit, Chevre, Torn Croutons, Fennel, Radish, White Balsamic Vinaigrette
Berbere Crusted Scallop, Cauliflower Couscous, Vadouvan Butter
Burrata with Farmer's Market Vegetables and Charcoal Crumble
Butter Basted Sable Fish, Roasted Cauliflower, Sherry Agrodolce
Chard and Sweet Onion Ravioli, San Marzano Tomato Sauce, Burrata
Charred Thai Beef Salad with Rice Paddy Herbs and Tamarind Vinaigrette
Farmer's Market Green Goddess Salad
Fideua (Seafood Pasta "Paella")
Gnocchi with Duck Sausage, Rapini, Fennel Butter and Pecorino
Rock Fish, Parmesan-Jamon Crust, Braised Endive, Crispy Potato
Local Steel Head, Brown Butter-Caper-Lemon Sauce, Pilaf
Miso Bass, Thai Shrimp Fried Rice, Tatsoi
Mixed Greens, Roast Beet, Citrus, Feta, Everything Crumble
Moroccan Branzino, Spring Vegetables, Chickpea Tagine
Parmesan Custard with Shiitake, Smoked Soy and Ginger
Porcini and Truffle Ravioli with Thyme Brown Butter and Parmesan
Rigatoni Cooked in Whey, al'Arrabbiata, Hand Made Ricotta
Pan Seared Halibut, Grilled Asparagus, Sauce Gribiche, Bottarga
Vietnamese Citrus Salad with Crispy Chicken "Croutons"
Perfect Mushroom Soup with Garlic Croutons and Crème Fraiche
Grilled Asparagus and Zucchini with Manouri, Market Greens and Preserved Lemon Vinaigrette

Main Course:

Grilled Rib Eye with Royal Trumpet Mushrooms with Tarragon Butter, Roasted Potatoes, Sunchokes, Lemon Cabernet Braised Short Ribs, Smokey 14 hour Sauce, Blue Cheese Smashed Potatoes, Fresh Cherries, Spring Vegetables

Bulgogi Filet of Beef, Kimchee Fried Rice, Asian Vegetables, Fried Quail Egg

Espresso Rubbed New York, Black Garlic Butter, Broccolini, Red Onion Agrodolce, Fingerling Potatoes
Gnocchi Beef Short rib Bolognese

Filet of Beef, Peppercorn Sauce, Spring Vegetables and Crispy Potatoes

Pan Roasted Chicken with Potato, Leek, Chard, Taleggio Gratin

Pan Roast Chicken Breast with Saffron, Hazelnut & Honey, Ras al Hanout Chard

Crispy Skin Duck Breast, Blackberry Gastrique, Mustard Mashed Potatoes, Brussels

Crispy Skin Duck Breast, Blood Orange-Star Anise, Saffron-Pistachio Kosheri Rice, Greens

Tunisian Duck Breast, Cherry Sauce, Cinnamon Couscous, Espelette Roasted Yam

Kurabuta Pork, Spiced Red Plum-Ginger-Rhubarb Relish, Stone Ground Aged Cheddar Grits, Greens

Vanilla-Fennel Pollen Kurabuta Pork, Pecan Salsa Verde, Savory Bread Pudding

Slow Roasted Baharat Lamb, Sticky Date Pilaf with Pine Nuts and Almonds, Mint Charmoula

Rack of Lamb, Mint-Pistachio Pesto, Potatoes, Peas, Spice Roast Carrots

Pecorino Crusted Lamb with Minted Spring Vegetables, Polenta Cake

Valencian Spiced Halibut, Chorizo and White Bean Ragout

Pan Roasted Salmon, Creamy Miso Potatoes, Sesame Vegetables

Crispy Skin Salmon, Brussel-Cashew Curry, Fines Herb-Apple Salad

Seared Ahi, Miso Vegetables, Furikake Butter

Seafood Risotto with Seared Rock Cod and Saffron Broth

Pan Roasted Halibut with Mojo de Ajo Glaze and Arroz Negro

Salmon with Crab and Hijiki Rice, Charred Scallion Butter, Tatsoi and Sesame

Roasted Herb Halibut with Spring Vegetables and Castelvetro Salsa Verde

Dessert:

Apricot Honey Thyme Tart, Tahini Salted Caramel, Vanilla Ice Cream

Strawberry Rhubarb Polenta Crisp, Strawberry Ice Cream

Lemon Buttermilk Cake, Blueberry Compote, Brown Sugar Whipped Cream

Stone Fruit Galette, Bourbon Ice Cream, Pecan Crumble

Lavender and Honey Tea Cake, Honeycomb Ice Cream, Dark Chocolate

Passionfruit Panna Cotta, Passionfruit Caramel, Berries

Peanut Butter Cup Crème Brûlée

(GF) Flourless Chocolate Fudge Cake, White Chocolate Raspberry Ice Cream

Warm Plum Frangipane Crostata, Chocolate Gelato, Spiced Crème Anglaise

Toasted Coconut Bread Pudding, Roast Pineapple, Sesame Brittle

Ricotta Fritter, Star Anise Sugar, Blackberry Sauce, Aztec Chocolate Ice Cream

New York Cheesecake, Lemon Curd, Blueberries

Zinfandel Cherry Chocolate Tart, Vanilla Ice Cream, Crème Chantilly

Peanut Butter, Tahini Caramel, Baklava Parfait

Passionfruit Crème Brûlée Puffed Rice

Turkish Coffee Chocolate Pots du Crème

Vanilla Bean Crème Brûlée Tart