

Palate Teasers:

Duck confit & spring vegetable purses

Pan-fried cauliflower with dates and caramelized onion dip

Local Hog Island oysters with rose champagne mignonette granita

Main Event:

Garden lettuces, homegrown oranges, maple walnuts, Pt Reyes bleu or Burrata, dried cherries and Grandma Reynolds dressing
Fabulous bread and butter

Porcini truffle Raviolis with wild mushroom cream sauce

Baked Salmon Wellington w/ Lemon zabaglione sauce or Halibut with Olive Fig tapenade

Fava beans, rainbow carrots and snap peas in citrus mint jus

Sweet Finale:

Cornmeal olive oil cake with berry pine nut creme
or creme brûlée w/ Lavender Shortbread cookies