

A Taste of California

Amuse Bouche will be served before your first course

Chesapeake Soft-Shell Crab "Sandwich"

Brioche Croutons, Vine Ripened Yellow Tomato Confit
White Gazpacho Sauce and Rainbow Micro Greens

Seared Tenderloin of Beef and Wild Mushroom Salad

Mescalum Greens and Chervil Vinaigrette

Creamy Maine Lobster Broth

Asian Wonton Crisp, Valencia Orange Puree and Caviar

Champagne Sorbet Quenelle

Candied Mint Sprigs and Champagne Grapes

Pan Roasted Rack of Sonoma Lamb

Braised Shallots, Carrot & Parsnip Puree and Pinot Noir Reduction

Roasted Hazelnut Torte

Chocolate and Raspberry Mosaic

OR

Mango Brulee Fan

Raspberry Puree and Candied Ginger