

SAMPLE DINNER MENU

CHEF ELIZABETH MURRAY

CHOICE OF 4 COURSES:

COURSE ONE & TWO

MIXED GREENS SALAD

50 yr Sherry Vinaigrette, Basil, Fried Shallot

ASPARAGUS

Fried Egg, Whipped Lemon Crème Fraîche

BONE MARROW

Grilled Crostini, Salsa Verde

ROASTED CARROT SOUP

Pudded Black Rice, Cilantro, Black Sesame Oil

COURSE THREE

SEARED HALIBUT

Beet Rosti, Spinach, Lemon Buerre Blanc, Chives,
Micro Greens

TENDERLOIN or RIBEYE

Roasted Fingerling Potatoes, Ramps, Young Onions

ARUGULA AGNOLOTTI

Feta, Pine Nuts, Sun Dried Tomatoes

COURSE FOUR

CHEESE PLATE

Marcona Almonds, House made Crackers,
Big Sur Honey

“TRES LECHES”