

Twin Farms

POST RANCH INN & TWIN FARMS CULINARY CELEBRATION WEEKEND

FEATURING EXECUTIVE CHEF JOHN COX FROM THE POST RANCH INN
& EXECUTIVE CHEF NATHAN RICH FROM TWIN FARMS



Post Ranch Inn
BIG SUR

Thursday, May 15th

FAMILY STYLE DINNER

POACHED WHITE ASPARAGUS, PETIT GREENS, AGED SHERRY
MONTEREY BAY KING SALMON - CURED WITH WILD FENNEL POLLEN AND COASTAL OLIVE OIL
MANGALITSA COUNTRY HAM, HAY SMOKED PETITE BASQUE, ACORN BREAD
HERB STUFFED CAVENDISH QUAIL, LOCAL MUSHROOM RAGOUT
MAINE LOBSTER RISOTTO, PICKLED RAMP BROTH

Friday, May 16th

CANAPÉ MENU

MORRO BAY OYSTER - KOMOCHI KOMBU
LUMP CRAB, CUCUMBER, COCONUT
WILD LEEK & MOREL MUSHROOM SOUP

MENU

SMOKED MONTEREY BAY SARDINE, TOMATO VINEGAR, CHARRED AVOCADO
CONFIT OF BEETS, PETITE GREENS, HOUSE SMOKED BACON, BEETROOT GEL & POWDER
SEARED SCALLOP, ENGLISH PEA PUREE, YOUNG PEA SPROUTS
LONE MOUNTAIN WAGYU - CHEEK AND RIBEYE - TEXTURES OF SUNCHOKES
DOMINIGAN CHOCOLATE PATE, ROASTED WHITE CHOCOLATE, CARAMELIZED MILK, GARDEN PARSNIP 3 WAYS, WILD
GINGER

Saturday, May 17th

CANAPÉ MENU

ARTICHOKE THISTLE CHEESE - PICKLED MUSTARD SEEDS
OSSETRA CAVIAR, CONFIT POTATO, CRÈME FRAICHE
BEEF TARTARE, MUSTARD SEED, QUAIL EGG

MENU

SLOW ROASTED MONTEREY ABALONE, WILTED FAVA LEAVES, MEYER LEMON
CHILLED FOIE GRAS, PICKLED RADISH, VERMONT WILD WATERGROSS, HAZELNUTS
ATLANTIC COD, FENNEL SEED & CORIANDER, RAMPS, CHANTERELLES, ARUGULA, FENNEL & POTATO PURÉE
ELK TENDERLOIN, BLACK SESAME, BALINESE PEPPER, RHUBARB, PICKLED STRAWBERRIES, LARDO
LOCAL VERMONT CHEESE, CRABAPPLE - VANILLA JAM, MARCONA ALMOND BUTTER
VERMONT GOATS MILK FLAN, COLD POACHED RHUBARB AND CAVIAR, GREEN APPLE, SUGAR WAFER, VANILLA BEAN

