

Sample Gluten Free Menu

Canapé (Choose One)

- Caramelized Carrot & Labneh Tartlet - Roasted carrots, whipped labneh, pistachio, honey, herbs, flowers. (V, GF)
 - Roasted Mushroom & Truffle Arancini - Cauliflower puree, parmesan, herbs, flowers. (V, GF)
 - Grilled Polenta Crackers - Roasted red pepper, kalamata olives, capers, parsley, flowers. (V, GF, VE)
 - Spring Rolls - Jalapenos, mint, cilantro, cucumbers, carrots, glass noodles, peanut dipping sauce. (V, GF, VE)
 - Dips with Seasonal Crudités - Hummus, roasted eggplant dip, tzatziki. (V, GF)
 - Crispy Potato Pavé - Crème fraîche, chive, pickled shallot, lemon zest, flowers. (V, GF)
-

Starters (Choose One)

- Stonefruit and Stracciatella Salad - Garden tomatoes, basil oil, balsamic of moderna, sunflower sprouts, basil, flowers. (V, GF)
 - Strawberry Salad - Lemony whipped ricotta, blackberries, arugula, balsamic-cardamom dressing, toasted pistachios, basil, mint. (V, GF)
 - Heirloom Melon Salad - Cucumber, mint oil, lemon verbena water. (V, GF, VE)
 - Beet salad - Marinated beets, golden beet shaves, red wine reduction, horseradish puree, frisee, dill. (V, GF)
 - Heirloom Bean Salad - Pine nut pesto, onions, garlic, smoked avocado puree, crispy shallots, lemon zest, seasonal flowers. (V, GF)
 - Zucchini Yogurt Mezze - Sautéed, boiled, and charred zucchini, dill, garlic. (V, GF)
 - Corn and Green Chile Chowder - Hatch chiles, summer corn, Monterey and pepper jack cheeses, green onions, herbs. (V, GF)
 - Tomato and Watermelon Gazpacho - Onion, celery, basil, olive oil. (V, GF, VE)
-

Entrée (Choose One)

- Herb-Marinated Grilled Steak - Chimichurri, Big Sur sea salt, grilled asparagus with lemon zest and pecorino, crispy fingerling potatoes. (GF)
 - Herb-Crusted Lamb - Mint gremolata, roasted tomatoes, green garlic risotto. (GF)
 - Smoked Chicken with Mushroom Ragu - Wild mushrooms, marsala wine, parmesan, cheesy polenta, lemon zest. (GF)
 - Chicken Scallopine with Saffron Cream Sauce - Roasted chicken cutlets with a cream sauce of white wine, saffron threads, shallots, lemon. Seasonal vegetables. (GF)
 - Grilled Salmon with Citrus-Herb Vinaigrette - Fresh seasonal vegetables, avocado, shaved fennel, lemon-herb dressing, rice pilaf. (GF)
 - Black Cod - English pea purée, red wine sauteed endive, crispy fish skin, microgreens. (GF)
 - Stuffed Pork Tenderloin - Broccoli rabe, fontina, pine nuts, creamy polenta, sauce. (GF)
 - Roasted Maitake Mushroom - Cashew puree, XO sauce, greens. (V, GF, VE)
 - Roasted Cauliflower - Herbed tehina, chili crunch, pistachio, pomegranate, fresh herbs. (V, GF, VE)
 - Pasta with Pine Nut Pesto - GF pasta, roasted peppers, zucchini, basil, chili oil. (V, GF)
-

Dessert (Choose One)

- Meyer Lemon Sorbet - Fennel oil, candied fennel, grapefruit supremes. (V, GF, VE)
- Pavlova - Whipped cream, fresh fruit, mint, flowers. (V, GF)
- Chocolate Torta - Chocolate, espresso, coffee liquor, whipped cream, fresh berries. (V) (GF)
- Bananas Foster - Caramelized bananas and walnuts, rum flambe, vanilla ice cream. (V, GF)
- Coconut Flan - Coconut whipped cream, caramel, toasted coconut chips, gold leaf. (V, GF)