

25th Annual Gentlemen's Smoker

September 7, 2023



Hors d'oeuvres

Aged Prosciutto Wrapped Grilled Local Peach
Hickory Smoked Salmon & Cucumber Roll
Braised Short Rib Arancini

Course 1

Organic Beet Carpaccio

Pickled beets, Humboldt fog goat cheese, hydroponic Mache lettuce,
toasted pistachio, tangerine vinaigrette

Course 2

Seared Chilean Seabass

English pea & mint puree, confit parsnip,
fennel & California citrus salad, saffron butter emulsion

Course 3

Angus Beef Fillet & Jumbo Tiger Prawns Duet

Celeriac mash, Maitake mushrooms, Bordelaise sauce

Course 4

Dark Chocolate Dome

Valrhona chocolate mousse, chocolate sponge, fresh berries,
Grand Marnier caramel sauce