



## Citrus Serenade

February 21-25

\$40++/person

First Course (choice of one):

Mussels Steamed in Citrus and Their Leaves

Coconut Milk, Ginger, Serrano Chile, Grilled Bread

*or*

Caramelized Grapefruit, Shaved Fennel, and Endive Salad

Orange Scented Beet Puree, Wekiwa Orange, Shaved Parmesan

*or*

Halibut Escabeche

Avocado, Blood Orange, Pommelo, Cabbage Salad, Cumin Tostadas

Second Course (choice of one):

Creamy White Bean Soup

Fennel Pollen, Lemon Agrumato Oil

*or*

“The Citrus Salad”

Shaved Radish, Watercress, Orange Blossom Vinaigrette

Main Course (choice of one):

Roasted California Swordfish

Lemon-Braised Artichoke and Potato Stew, Preserved Tomato, Meyer Lemon Jam

*or*

Daube of Beef Shortrib Provencal

Orange-Glazed Carrots, Black Olive, Polenta Fritter, Red Wine-Seville Orange Jus

*or*

Crispy Duck Confit

Kumquat Marmalade, Winter Vegetables, Grand Marnier

Dessert Course (choice of one):

Orange-Olive Oil Poundcake

Orange Flower Chantilly, Citrus-Mint Salad

*or*

Meyer Lemon Panna Cotta

Lemon Thyme Shortbread, Mountain Huckleberries

Vegetarian Options Available ----- Substitutions Politely Declined

NO SPLIT DINNER