

1808 Flood Fundraiser

\$50.00 per person
Select one from each course

1st Course

Pastrami tuna

artichoke, nicoise olives, manchego cheese, lemon aioli
grilled fococcia

Mini crab cake

chopped asparagus, pea and frisee salad, wasabi herb pesto

Seared pork belly

barbecue peach jam, house made pepper biscuit

Crispy chickpea calamari

Local greens, curry tomato confit vinaigrette

2nd Course

Cauliflower velvet

crispy duck, andalucían spiced tomatoes

Watermelon jicama salad

cotija cheese, cress, basil oil

Golden beet & pink grapefruit

grilled radicchio, scallion, citrus vinaigrette

Arugula & asian pear

herbed mascarpone profiteroles, walnut vinaigrette

3rd Course

Bronzed quail breast

roasted quince, kohlrabi nest, fried quail egg

Middle Eastern spiced lamb t bone

orange harissa glaze, english cucumber and pea tendrill salad

Summer short rib “stroganoff”

Pappardelle pasta, mustard greens, roasted corn, heirloom tomato, oyster mushrooms

Arctic char

guava basil barbeque, jicama, peppergrass, cilantro slaw, plantain

1808 seafood feature

Dessert

Chocolate malted semifreddo

Crème fraiche panna cotta

Lemon pound cake ~ mixed berry sauce

Watermelon granita