

Sentia Under the Stars

Saturday, August 11th 2018

MENU

HORS D' OEUVRES

Tempura Scallop on Cured Lemon Crisp
Remoulade and Truffled Micro Greens

Lamb and Pork Belly Pinchos Morunos
Cumin Scented Red Wine Demi-Glace

Melon Prosciutto and Fresh Mozzarella Skewers

ON THE TABLE

Chef's Fresh Baked Breads with Sweet Creamery Butter and Tapenade Butter

SALAD

Baby Arugula and Endives with Candied Garlic Shitake Bacon
Baby Heirloom Tomatoes and Rioja Sherry Vinaigrette

FIRST COURSE

Fresh Local Sea Bass Pan Seared with a Charred Corn Relish
Braised Lacinato Kale with Orzo and Portabella Mushroom | Beurre Blanc and Red Wine Nantua

INTERMEZZO

Leo Leo Lemon Sorbetto with a Splash of Limoncello
Lavender Sugared Grapes

SECOND COURSE

Hearst Ranch Flat Iron of Beef
Marinated and Grilled over Red Oak Potatoes Dauphinoise and Haricot Verts
Cracked Pepper Sentia Demi-Glace

DESSERT

Grilled Stone Fruits and Vanilla Bean Ice Cream
In a Pistachio Brandy Caramel Basket

Chef Charles D. Paladin Wayne