course 1
please select one

WILD MUSHROOM SOUP
sebastopol mushroom, garlic crisp

LYONNAISE FRISSEE SALAD
sous-vide poached egg, garlic crouton,
warm pancetta vinaigrette, beet coulis

BRUSSEL SPROUT AND APPLE SALAD
shaved brussel sprout, green apple, pine nut, caper,
vincotto, honey mustard vinaigrette

FENNEL, OJAI ORANGE & PEARL BARLEY BOWL
edamame, toasted chickpea, hazelnut vinaigrette

course 2
please select one

PORCINI CRUSTED NEW YORK STEAK
braised kale and hot house tomato, olive oil smashed new potato,
red wine reduction

HERB ROASTED CORNISH GAME HEN
pearl barley risotto, braised kale, mushroom, mustard jus

MISO SWORDFISH
garlic gai lan green, soba noodle, lobster-dashi broth,
crispy enoki mushroom

MUSHROOM STRUDEL
phyllo wrapped roasted mushroom,
couscous pilaf, tomato sauce

desserts
please select one

CHOCOLATE TART
caramel, apple chip, fleur de sel

HONEY POACHED MANDARIN TRIFLE
cardamom cream, triple sec

PRELUDE CHEESE PLATE
Chevoo honey goat cheese, nicasio taleggio, aged manchego,
fig jam, lavender honey

TRIO OF SORBET