

APPETIZERS

Chardonnay Chicken presented on Toasted Baguette Crostini and Belgian Endive Leaves with Parmesan and Fresh Herb Garnish

Avocado Pico de Gallo, Finger Lime Caviar, Corn Tortilla, Cotija and Cilantro

Taste, San Luis Obispo, CA

FIRST COURSE

Ahi Poke with Onsen Tamago

Ken Tominaga ~ Hana Japanese Restaurant, Santa Rosa, CA

SECOND COURSE

Marigold cured Mt. Lassen Trout with Kosho Yogurt and Celtuce

Galen Vasquez ~ Sons & Daughters, San Francisco, CA

THIRD COURSE

Foie Gras-Stuffed Chicken Roulade
Wild Morel Mushrooms, Garden Thyme, Prosciutto Tortellini & Marsala Brodo

Brian Collins, Ember Restaurant, Arroyo Grande, CA

FOURTH COURSE

Petit Fours

Coffee

Brian Collins, Ember Restaurant, Arroyo Grande, CA