



TCRW 2020 | Feb 23-29 | \$35 Three courses

Course One

Poblano marinated shrimp skewer, cheddar hominy cake, smoked tomato soffritto, pepita cracker, avocado crema

Wild boar bacon wrapped dates, marcona almonds, cambozola fondue, arugula, sherry gastrique

Butternut squash custard, grilled marinated portabella, asparagus butter puree, leeks ash, tuile, watercress

Course Two

Pan seared diver scallops, smoked pork belly, melted leek white bean cakes, roasted kale sprouts, roma tomato confit, fennel top garlic oil

Grilled vegetable involtini, zucchini, eggplant, shiitake, roasted red pepper garlic ricotta, gorgonzola leek cream, basil oil, balsamic, pea tendrils

Waygu sirloin, crispy red skins, Brussels sprouts, roasted corn salsa, chimichurri butter, chili oil

Course Three

Strawberry cake, mascarpone buttercream, strawberry shortcake crumbles, macerated strawberries, Grand Marnier custard

Brown sugar bruleed bananas, brown butter sea salt caramel bourbon ice cream, chocolate espresso ganache, coconut tuile

Culinary inspired craft cocktails

Early Spring- Hendricks gin/ sugar snap pea juice/ tarragon celery syrup/ aloe vera juice/ lemon/ celery bitters

Kumquat Sage Paloma- Lunazul silver tequila/ kumquat marmalade/ grapefruit/ sage syrup/ lime/ soda

