



**May 20, 2024**  
**Monday evening menu**

## **“Black Floral”**

*black and purple food + edible floral*

### **passed appetizers**

poached lobster  
with cauliflower foam and caviar GF

tuna poke

green onion, cucumber, micro cilantro, daikon radish, wasabi kewpie  
in a wasabi sesame edible Asian spoon

vegan foie gras mousse on crostini  
balsamic fig compote VN DF

curry coconut edible spoon

ginger steamed kabocha squash topped with toasted sliced almonds VN

## **LUSH BOARD**

artisan cheeses

Capriole cheeses, Humboldt fog  
Four Fat Fowl St. Steven cheese

&

assorted pates: country pate and truffle mousse pate

Mad Cheese vegan cheese VN

fresh fruit, thin crisp crostini, lavash cracker, house made jam, nuts  
and edible flowers

thinly sliced bresaola  
arranged flat in circles like a flower

living crudité  
tiny baby vegetables: beets, carrots, peas,  
edible dirt & labneh dip

## **DUELING CHEFS**

sautéed halibut cube  
Valrhona yuzu white chocolate sauce

fresh basil oil  
grilled asparagus & popcorn shoots

seared scallop  
squid ink pasta, light tomato basil sauce and nasturtium DF

seared sliced rare beef filet  
on caramelized onion and cremini mushroom  
Japonica black rice risotto and  
freshly shaved horseradish GF

purple cauliflower piccata  
lemon and caper berries GF

sweet soy braised pork shoulder cubes  
on coconut rice with braised collard greens and pickled red onion

black lentils  
on coconut rice, with potato and green bean tuturuga VN GF

## THE LAWN

basmati and black forbidden rice salad  
with jasmine flowers, mandarin oranges, jasmine rice vinaigrette VN GF

mixed greens and micro greens  
with blackberries, edible flowers and blackberry honey vinaigrette V GF

ruby salad  
thinly sliced red cabbage, julienne red beets, spicy pepitas, lots of garlic flowers VN GF

avocado & cherry tomato salad  
with pine nuts, micro sun daisy flowers and lime vinaigrette VN GF

mustard marinated sliced grilled Gerber Farms chicken GF

## DESSERT

coconut cream pie 'shots'  
Seattle's Dahlia Bakery coconut cream  
whipped cream  
large white chocolate curls and toasted coconut

dark chocolate dipped house made marshmallow  
with sugared flower

passed caramel sea salt cones