

Chef Charles Fredericks

Gourmet Menu

Appetizers

Local white sea bass ceviche in a crisp corn cup

Local rock crab crostini with haricot vert and a lemon thyme emulsion

Beluga caviar sweet corn belini

Spicy blue fin tuna tartar with scallion and carrot on a wonton chip

Maytag blue cheese and caramelized onion tartlet with toasted walnuts

Ancho and honey glazed duck sopas with avocado and papaya

Raw Vietnamese vegetable hand rolls with chili and lime

Petit crab, shrimp, or lobster cakes with a roasted sweet pepper aioli and frisee

Exotic mushroom bruchetta with sage and tallegio

A demitasse of truffle butternut puree

Salad Course

Baby beet salad with pickled red onion and escarole, warm goat cheese and hazelnut crouton

Panzanella - Tuscan tomato and bread salad with blue lake green beans, torn basil and goat cheese

White bean and arugula salad with roasted red peppers and olives

Satsuma tangerine and watercress salad with shaved fennel and an oro blanco vinaigrette

Toasted corn and cumin ceviche with Mizuna lettuce and black bean lime vinaigrette

Curried lentil soup with a tart apple brunoise and crème fraiche

Fish Course

- Pan seared local white sea bass, sweet corn and fava bean ragout,
marjoram pesto and a micro basil salad
- Open face lobster lasagna with squash blossoms and a pine nut coulis
- Local halibut au pistou, lemon basil and summer vegetables
in an intense broth
- Yuzu glazed Pacific salmon, stir fried crispy vegetables
and carrot scallion salad
- Saffron braised lingcod with white rose potatoes and a cioppino reduction
- Crispy skin Pacific snapper with herbed risotto, Tuscan seared brocolini,
preserved lemon and Sicilian green olives

Meat Course

- Tornadoes Rossini filet mignon, brioche croutons, seared foie gras
and summer truffles
- Tomato and vinegar braised short ribs, Parmesan scallion grits,
braised tomato beurre blanc
- New York strip with pancetta and cheddar hash, zucchini florets
- Bourbon maple glazed duck breast, fava bean and corn succotash,
and thyme jus
- Onion dusted Santa Ynez venison loin with cumin spatzle and thyme jus
- Grilled lamb t-bones with mint and malt vinegar, roasted peppers and spinach

Dessert

- Summer berries with brown sugar and sour crema
- Traditional crème brûlée
- Individual chocolate cakes, coconut ice cream
and toasted macadamia nuts
- Lemon curd Napoleon with Santa Maria blueberries
- Fresh pineapple upside down cake with cardamom scented ice cream
- Summer peach cobbler with Tahitian vanilla cream