



A Trip to the Mediterranean

Family Style Sample Menu

For The Table

Warm focaccia, whipped goats cheese, marinated olives, cultured butter

Course 1

Caponata

Egg plant, Castelvetrano olives, caper, almond, brioche crostini

Course 2

Soupe au Pistou

Rainbow carrot, onion, celery, sunchoke, cavatappi, charred tomato

Course 2

BC Albacore Crudo

Compressed cucumber, pickled lemon, wild arugula, hakurei turnip, olive oil, fennel gel

Course 4

Braised Chicken Leg

Boneless Chicken Leg, carrot, baby potato, apricot, shallot, saffron

Course 3

Lemon Olive Oil Cake

Macedonia de frutas (marinated fruits), frozen yogurt, mazithra (fresh goats cheese) mousse, pistachio

