

Chef Jon's 2009 Spring Menus—Luncheon

Three Course Luncheon—

First Course:

Bloomsdale Spinach Salad with Crispy Pancetta, Spring Beets, Walnuts and Ricotta Salata
Potato and Green Garlic Soup with Creme Fraiche and Rouille Croutons
Frisee and Radish Salad with Moroccan Spiced English Pea and Ricotta Fritters
Garden Lettuce Salad with Shaved Asparagus, Pickled Shallots and Zinfandel Vinaigrette

Entrée:

Risi e Bisi—Venetian Style Spring Risotto with Half Moon Bay Peas and Wild Spot Prawns
Mesquite Grilled Delmonico Steak with Yukon Gold Potatoes, Rocket Salad and Onions Agro Dolce
Canneloni of Roasted Local Organic Chicken with Maitake Mushrooms, Escarole and Black Truffle Sauce
Roast Pork Tenderloin with Asparagus, Cannellini Beans and Wild Mustard Blossoms

Dessert:

Meyer Lemon Cream Puffs with Local Strawberries
Chocolate Bread Pudding with Hazelnut Caramel
Cardamom Infused Flan with Tropical Fruit
Apple Rhubarb Crostata with Vanilla Ice Cream

Four Course Luncheon—

First Course:

Grilled Brochette of Quail and Fresno Chiles with Fennel~Celery Salad and Almond Salsa Verde
Apple Wood Roasted Baby Leeks with Prosciutto di Parma, Chopped Farm Egg and Mustard Vinaigrette
Belgian Endive Salad with Smoked Salmon, Chervil, Fava Beans and Pantalera Capers
Oak Leaf Lettuces with Dried Mission Figs, Walnuts and Gorgonzola Toasts

Second Course:

Spring Vegetable Minestra with Fava Beans, Bacon and Cavolo Nero Pesto
House Made Tagliatelle alla Bolognese with English Peas and Parmigiano
Risotto Primavera—Classic Risotto with the Farmers Market Best Seasonal Selections
Ravioli of Bellwether Farms Ricotta, Swiss Chard and Green Garlic

Entrée:

Pan Roasted Wild Sea Bass with Delta Asparagus, Celery Root Puree, Fried Shallots and Zinfandel Butter
Grilled Marinated Sonoma Lamb Leg with Fingerling Potatoes, Watercress, Nantes Carrots and Tapenade
Roast Breast of Duck with Green Lentils, King Richard Leeks, and Apple Mostarda
Steak Tartare—Hand Cut Organic Angus Beef Fillet, Classic Condiments, Brioche Toasts and Herb Salad

Dessert:

Rhubarb Upside Down Cake with Local Strawberries and Mascarpone
Pistachio Torta with Tangerines and Meyer Lemon Cream
Chocolate~Caramel Nut Tart with Maldon Sea Salt
“Gelatina Mista”—Strawberry, Rhubarb and Moscato di Asti

Chef Jon's 2009 Spring Menus—Dinner

Three Course Dinner—

First Course:

Insalata alla Spagna~ Spring Greens with Creamy Sherry Dressing, Pine Nuts and Cabrales Cheese
Fritto Misto of Puget Sound Oysters, Meyer Lemon and Green Onions with Spicy Green Garlic Mayonnaise
Frisee and Green Bean Salad with Sonoma Duck Confit, Roasted Grapes and Fifty Year Old Balsamic Vinegar
Wild Fennel and Piquillo Pepper Tartlet with Aged Serrano Ham, Dandelion Salad and Parmigiano Reggiano

Entrée:

Mesquite Grilled Rib Eye 'Cowboy' Steak with Fried Yukon Gold Potatoes, Delta Asparagus, Grilled Onions and Caper Sauce
Stuffed Breast of Organic Spring Chicken with a Ragout of Snap Peas, English Peas, Pea Tendrils and Wild Mushrooms
Grandmother's Pan Roasted Rainbow Trout with Celery Root Puree, Little Green Beans, Spinach and Zinfandel Sauce
San Remo Style Red Wine Fish Stew with Local Rock Cod, Prawns, Mussels and Sea Scallops

Dessert:

Meyer Lemon Cream Puffs with Local Strawberries
Chocolate Bread Pudding with Hazelnut Caramel
Cardamom Infused Flan with Tropical Fruit
Apple Rhubarb Crostata with Vanilla Ice Cream

Four Course Dinner—

First Course:

Prosciutto Wrapped White Asparagus with Fonduta Sauce and Preserved Black Truffles
Seared Loin of Sonoma Lamb with Watercress, Green Olives, Fava Beans and Meyer Lemon~Black Pepper Vinaigrette
Dungeness Crab Cocktail with Butter Lettuce, Celery Hearts, Spanish Pipparas and Fresh Horseradish Dressing
Grilled Spiedino of Wild Mushrooms and House Cured Bacon with Herb Salad, Local Goat Cheese and Garlic Toasts

Second Course:

Papparadelle with Ring Neck Pheasant Braised in Zinfandel, English Peas, Wild Nettles and Pecorino Pepato
Lasagna Verde with Bellwether Farms Ricotta, Spring Garlic, Spinach and Tomato Sauce
Risotto Milanese with Monterey Bay Calamari, Leeks and Hot Pepper cooked in Sangiovese
Ed Seghesio's Potato Gnocchi with Beef Short Ribs Slow Smoked over Vine Cuttings

Entrée:

Charcoal Grilled Berkshire Pork Chop with Savoy Cabbage, Fingerling Potatoes, Spiced Carrots and Prunes cooked in Armagnac
Roast Black Angus Beef New York Strip with Warm Spinach Salad, Cauliflower alla Parmigiana and Black Olive Butter
Duck Breast prepared in the style of Modena with Asparagus, Pearl Onions, Potato Puree and Walnut~ Balsamico Sauce
Wild Columbia River Sturgeon with Fennel Confit, Artichokes and Mussels Steamed with Meyer Lemon and Seghesio Olive Oil

Dessert:

Rhubarb Upside Down Cake with Local Strawberries and Mascarpone
Pistachio Torta with Tangerines and Meyer Lemon Cream
Chocolate~Caramel Nut Tart with Maldon Sea Salt
"Gelatina Mista" —Strawberry, Rhubarb and Moscato di Asti