

April 2010 Monday Night Chef's Table

Monday, April 12th:
Hedges Family Winery & Independent Producers

Devil Fried Oyster and Hamachi

baby spinach + miso vinaigrette



Grilled Japanese Eggplant

roasted peppers, basil + banyuls vinegar syrup



Poached Filet Mignon

braised spring turnips, garden greens + montpellier butter



Lemon Mascarpone Cheesecake

caramelized hazelnuts + macerated strawberries

Monday, April 26th:
Row 11 ~ Pinot Noir Dinner

Ginger Crusted Ahi

sweet peas + pinot noir reduction



Duncan's Farm Organic Greens

warm mushroom + thyme flan, truffled shoestring potatoes



Braised Lamb Ravioli and Slow Roasted Chop

Fava bean succotash



Chocolate and Blueberry Pot de Creme

March 2010 Monday Night Chef's Table

Monday, March 8th:
Maker's Mark Bourbon

Barbequed Diver Scallop

scallion potato pancake + yankee slaw



Wilted Spinach Salad

bacon, roasted shiitake mushrooms + cornbread croutons



Smoked Berkshire Pork Loin and Crispy Belly

ratatouille + pommery mustard sauce



Chocolate Peanut Butter Decadence

bourbon gelato

Monday, March 22nd:
Wild Horse Winery & Vineyards

Crab Salad

mango, cucumber, seaweed, radish and mint



Pear Carpaccio

maytag blue cheese and balsamic glaze



Surf and Turf

bacon-wrapped monkfish + roast tenderloin of beef
with braised saffron-scented squash + spring greens



Warm Godiva Chocolate Bread Pudding

raspberry hazelnut sabayon

February 2010 Monday Night Chef's Table

Monday, February 8th:
Mr. Van Williamson with Edmeades Winery

Herb-Dusted Seared Ahi

braised tuscan kale, meyer lemon oil + pancetta



Frisee Salad

warm parmesan croutons + caesar vinaigrette



Hanger Steak and Duck Sausage

sweet pea agnolotti + shiitake mushrooms



Chocolate Macadamia Nut Tart

Monday, February 22nd:
Celebrating Duncan's Farm

Lobster and Fennel Ravioli

grilled radish butter and crispy shallots



Assorted Chicory

green lentils, beets, arugula + walnut vinaigrette



Loin of Venison

rosemary poached pears and roasted root vegetables



Strawberry Trifle

almond genoise, sabayon + grand marnier