



## Commodores Yacht Club

### CANAPÉS

**KIMCHI CRACKLINGS** Espuma Baked Garlic Aioli

**HEIRLOOM TOMATO TEA** Fresh Thyme, Shaved Young Vegetables

**RISOTTO** Mushrooms, Herb Pesto, Chives

### BEGIN

**LOCAL BABY GEM**, Green Goddess Dressing, Pistachios, Fines Herbes

**ROASTED CAULIFLOWER** Truffle & Chive Vinaigrette, Crisp Quinoa, Almonds, Golden Raisins

**SEARED AHI TUNA** Sunchoke Puree, Sunchoke Chip, Soy Velouté

### MAIN

**CATCH of THE DAY** Roasted Corn, Corn Puree, Red Wine Reduction,

**BRAISED SHORT RIB**, Smoked Onions, Wild Mushrooms

**BOURBON BACON BRUSSELLES SPROUTS**

**ROSEMARY CONFIT POTATOES**

### FINISH

**SUSAN'S WINE CAKE** Wild Berries, Vanilla Chantilly Cream, Spiced Granola

**CHOCOLATE MOUSSE** Vanilla Crème, Chocolate Crumble, Honeycomb, Bee Pollen

**THREE COURSE DINNER 150 per person**

Inclusive of rentals, tax, and service charge