



EARTH 2019 MENU PREVIEW DINNER | APRIL 26TH 2019
3 COURSES – ALL SERVED FAMILY STYLE

FIRST COURSE

OCTOPUS - CHORIZO, ROMANESCO, PIQUILLO PEPPERS, POTATOES

GRILLED ROMAINE CAESAR - ESPELLETT CROUTONS, PARMESAN,
SMOKY DRESSING

KALE SALAD - STRAWBERRIES, SUNFLOWER SEEDS, GOAT CHEESE, BEETS,
BALSAMIC DRESSING

LOBSTER RAVIOLI - BOURSIN CHEESE, CARDOONS, PEAS, LOBSTER CREAM

CHICKEN RAGOUT - SAVOY CABBAGE, LOVAGE CAVATELLI, PARMESAN

ANSEL FARM POLENTA - LOCAL MUSHROOMS, KALE, BACON, DUCK EGG



SECOND COURSE

HERB DE PROVANCE TUNA, SMASHED POTATOES, RED PEPPER, GREEN BEANS,
SPINACH, TOMATO TAPENADE

WHOLE FRIED CHICKEN, BLACK PEPPER BISCUITS WITH TOMATO JAM
AND GOAT CHEESE, GARDEN SALAD

PORTERHOUSE, CRISPY FRIED POTATO, ROASTED BONE MARROW,
GRILLED ASPARAGUS, GREMOLATA, BORDELAISE

LOBSTER POT PIE, CHEDDAR DROP DUMPLINGS, MINTED PEAS,
MASHED POTATOES



THIRD COURSE

EARTH DOUGHNUTS & ASSORTED DESSERTS