



San Diego Tourism Event The VUDE

Course One, Reception Appetizers

Pacific Oyster Sampling and Judging for Favorite Oyster

Kusshi, Penn Cove, Dabob Bay & Shigoku Oysters

Served with Goose Ridge "First Flight" Mignonette, Fresh Horseradish,
And Homemade Saltine Crackers

favorite oyster to be announced during dessert!

Fresh & Aged Local Cheese Duet

Chef Hartner's Signature Marinated Goat Cheese

Laura Chenel's Chevre, EVOO, White Balsamic, Lemon, Shallots, Herbs, Cracked Peppercorn

Beecher's Apple Cherry Smoked Flagship

Served with Gingered Rhubarb Conserve and Crackers

Course Two, Soup

Roasted "Lyall Farms" Asparagus Puree, Nutmeg Crème Fraiche Quenelle

Fiery Berbere Onion Crisps

Side of Chilled Asparagus Tips, Fleur de Sol Sprinkle

Course Three, Salad

Minted Spinach Salad with Seared Marinated Duck Breast Served Medium Rare

"Tieton Cider Works" Hard Apple Cider & "Holmquist Orchards" Hazelnut Oil Vinaigrette

Served with Bread from Macrina Bakery

Course Four, Entree

Charred Flat Iron Steak, Espresso Cocoa Crust

"Sno Valley" Mushroom Ancho Chile Ragout

Steak from Bob's Quality Meats "All Pasture Raised" and "Dry Aged" Beef
purveyed from a small farm outside town of White Swan

with

Gnocchi Gorgonzola

Potato Dumplings with Oregon Blue Cheese, Shallots, Roasted Garlic, Tomato
Concasse, Prosciutto Ham, Fresh Herbs and Cream.

Course Five, Dessert

Florentine Laced Cookie Cup Brushed With Chocolate Ganache

Vanilla Bean Almond Milk "Dry Ice" Cream

Goat Milk Caramel Sauce

Robert Hartner, CEC | Chef/ Owner

3815 South Othello Street, Suite 100-247 | Seattle, WA 98118

w: 206-257-5724 | c: 214-552-0525 | robert@chefhartner.com | chefhartner.com

Copyright: © 2014 ChefHartner, Kitchen Coach