



Taste of Terroir
July 24th, 2021
Elevated Wines of the Santa Cruz Summit

Passed Appetizers

5 Spice Pork Belly with Pickled Vegetables (GF)
Truffled Egg Salad and Avocado Toast (Veg)
Fresh Mozzarella Pearls, melon basil lemongrass mignonette (Veg, GF)
Duck Confit Summer Roll

First Course

Chilled Corn Soup, crème fraiche shrimp salad, Sazon Madeline, corn dust

GF - Chilled Corn Soup, crème fraiche shrimp salad, corn dust

Veg - Chilled Corn Soup, crème fraiche black bean salad, Sazon Madeline, corn dust

Main Course

GF

Ginger Glazed Salmon, coconut gremolata, Forbidden Rice Risotto cake, Kafir Burre Blanc,
Sesame Roasted Broccoli

Veg

Ginger Glazed Tofu Meatballs, coconut gremolata, Forbidden Rice risotto cake, Sesame roasted
Broccoli

Dessert

Peruvian Chocolate Bread Pudding, Milk Foam, crunchy nut brittle, dulce de leche sauce

GF - Peruvian Chocolate Pot de Crème, milk foam, nut brittle, dulce de leche sauce