Annual Fundraiser
'A Taste of the Future'

2010 MENU A special thanks to the fabulous Central Coast chefs who are making this year's meal possible!

MAEGEN LORING of THE NEON CARROT

SHAUN BEHRENS of LUNA RED

TOM FUNDARO of VILLA CREEK

COREY KING of SAGE RESTAURANT

PANDEE PEARSON of ADELINA'S BISTRO

DEBORAH SCARBOROUGH of BLACK CAT BISTRO

MENU

Hors d'Oeuvres

- Black Sea Salt Gravlax with Cucumber
- Fried Oysters with Cilantro Cream
  - Wild Mushroom Buche
  - Short Rib Confit

Cheese Selection

- Happy Acres Goat Cheese, Quince Preserves and Garden Biscuits

First Course

- Abalone Chowder
- Skipping Stone Bread and Butter

Salad Course

- Tomato, Purslane, Bloom Microgreens and Avocado Vinaigrette
Entrée

- Hearst Ranch Rib-eye Steaks, Chimichurri Sauce
- Roasted Cauliflower
- Braised Green with Bacon and Onions
- West Coast Succotash – Peruano Beans and Roasted Vegetables with Roasted Shallot and Wine Sauce

Dessert

Apple Crisp Baked in Baby Pumpkins with Burnt Honey Custard and Whipped Cinnamon Crème Fraîche