



***Dinner Menu***  
***Saturday, May 30, 2020***

***1st Course:***

*Little Gems Lettuces: Avocado, Green Goddess Dressing,  
Easter Egg Radishes, Snap Peas, Mint, Candied Pecans*

*Rustic Bread and Olive Oil*

***2nd Course:***

*California Sturgeon Wrapped & Grilled in Young Cabernet Grapes Leaves,  
Tarragon Brown Butter*

*&*

*Overnight Roasted Brandt Family Beef Brisket, Mole de Veracruz*

*(Vegetarian Option Available)*

***Sides:***

*Stoneground Red Hopi Corn Polenta: Morel Mushrooms, Grilled Fresh Brentwood Corn  
Purple Asparagus: Shaved Pecorino Romano, Sunflower & Marigold Pesto*

***Dessert:***

*A surprise from Chef!*