



CARMEL VALLEY RANCH

Sample Catering Menu: Inspired by Summer and Early Autumn

**Hors D'oeuvres**

Ahi Tuna with Lemon Olive Oil, Crispy Yukon Potato Chip  
Medjool Dates with House Made Chorizo and Fromage Blanc  
White Corn Fritters with Chives and Florida Rock Shrimp  
Tomato Water with Dungeness Crab  
Lavender Cured Salmon on Chickpea Bellini

**Starters**

Day Boat Sea Scallop  
*swank farms sweet corn pudding, black truffle vinaigrette*

Ahi Tuna Carpaccio  
*wasabi greens, shaved breakfast radish, citrus soy olive oil brine*

Organic Mix Greens  
*prosciutto, asparagus, fig, heirloom tomato, tarragon vinaigrette*

Organic Mixed Heirloom Tomato Salad  
*balsamic crème, carmel valley olive oil*

Chilled Corn Bisque  
*summer truffle, dungeness crab, brioche croutons*

Dungeness Crab Cake  
*avocado mousse, roasted summer pepper remoulade*

**Entrees**

Line Caught White California Sea bass  
*clams, mussels, crispy fennel, salsify, tomato shellfish bouillabaisse*

Filet of Beef  
*heirloom marble potatoes, tomato fondue, oven roasted garlic, chimichurri sauce*

Sonoma Lamb Rack  
*vegetable gratin, yukon gold potatoes, mint jus*

Garden Swiss Chard Cannelloni  
*fava beans, english peas, royal trumpet mushrooms, extra virgin lemon olive oil*

Fulton Valley Organic Chicken Breast  
*toasted risotto, cipollini onions, parmesan reggiano, red wine garlic jus*

These are sample seasonal menus. We strive to use local, sustainable ingredients whenever possible, including produce from our own Organic Garden. Our Catering Team would be delighted to assist you in customizing a menu for your event. Please call (831) 626-2545 for more information.



CARMEL VALLEY RANCH

Sample Catering Menu: Inspired by Late Autumn and Winter

**Hors D'oeuvres**

Tropical Fruit and Shrimp Crudo with Avocado  
Oven Roasted Tomato and Goat Cheese Demitasse Sip  
Saffron Arancini, Fontina Cheese, Red Pepper Remoulade  
Crab Fritter, Carrot and Leek Fondue

**Starters**

Butter Lettuce Salad  
*shaved marcona almonds, warm goat cheese crouton, honey shallot vinaigrette*

Scallop  
*jerusalem artichoke, black truffle, mache*

Oven Roasted Pumpkin Soup  
*toasted pumpkin seeds, baby chives, brioche crouton*

Heirloom Beet Salad  
*feta cheese, frisée lettuce, kalamata olive, citrus emulsion*

**Entrees**

Prime Filet of Beef  
*oven roasted garlic, potato gratin, blue lake green beans, chimichurri sauce*

Line Caught Wild Alaskan Halibut  
*thyme, fall vegetable gratin*

Organic Fulton Valley Chicken Breast  
*baby turnips, carrots, sherry rosemary sauce*

Rainbow Swiss Chard Cannelloni  
*butternut squash purée, fried salsify*

Wild Line Caught Salmon  
*alba organics spaghetti squash, suprema star baby spinach*

Colorado Lamb Sirloin  
*roasted king trumpet mushrooms, mint pesto*

Toasted Carnaroli Rice  
*braised leeks, carrots, parmesan reggiano, king david apple salad*

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## Sample Chef's Tasting Menu

### **Amuse**

Lavender Cured Salmon  
*chickpea bellini*

### **First Course**

Day Boat Sea Scallop  
*white corn polenta parmesan reggiano, black truffle vinaigrette*

### **Second Course**

Alder Smoked Squab Breast  
*fava bean risotto, pancetta-thyme jus*

### **Third Course**

Natural Prime Filet of Beef  
*english peas, local onions, asparagus, yukon gold potato gnocchi, oxtail marmalade*

### **Fourth Course**

Caramelized Figs, Truffle Tremor  
*house made walnut toasts, saba drizzle*

### **Fifth Course**

Second Death by Chocolate

Hazelnut Black Plum Tart  
*cinnamon basil ice cream*

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