



Chaine Professionals Dinner Monday December 1st 2014

Razor Clams

butter, garlic, salami, pepperoncini, white wine, lemon

Peel and Eat Shrimp

cayenne, garlic, salt potatoes

Bone Marrow

fig bacon jam, garlic toasts, shallot parsley salad

Morcilla

maduros, tostones, herbed gouda, cilantro

Sweetbreads

fennel dusted, creamed fennel, crispy potato, pickled apricots

Foie Gras and Beef Cheek Dumplings

spicy Chinese black vinegar, black truffle butter

Pork Tails

crispy braised, sweet whole grain, mustard glaze, jicama, apple, cucumber slaw

Quail 'n Waffles

truffle honey, onion gravy, pickled shallots

Tripe

ala siciliana, tomato, capers, chilies, cannellini beans, sourdough

Black Bass

citrus slaw, shallot tartar sauce

Black Cod

smoked miso, asian pear and fermented red cabbage slaw

Veal Cheeks

pecorino polenta, orange and almond gremolata

Croissant Doughnuts, Cookie Carts, Coconut Cream Pies, Carrot Cakes