

# INDUIGE

## 1ST COURSE

### PASSED APPS

#### Tempura Broccoli

peanut satay sauce | chili olive oil | smoked salt

#### White Bean + Red Lentil Croquettes

kale and collard pesto | evoo | maldon salt

#### Caviar Toast

## 2ND COURSE

### CHOOSE ONE

#### Butter Lettuce + Endive + Friséé + Beet Salad

salt roasted beets | plums | dill sour cream | chopped toasted pistachios | radish  
fennel | shaved Vella dry Monterey jack cheese | brown derby vinaigrette | local micro salad greens

#### Pickled Strawberry Salad

arugula | spinach | black pepper crème fraîche | smoked candied pecans | shaved carrots  
shaved gouda cheese | honey champagne vinaigrette

#### Roasted Corn Soup (cold optional)

yellow pepper | yellow squash | aromatics | coconut milk | herb oil

## 3RD COURSE

### CHOOSE ONE

#### Saffron Risotto + Brown Butter Crab

saffron | parmesan | thyme | sauvignon blanc | dungenous crab | crispy shallots & herbs

#### Seared local fish + Red Bean Emulsion

herbs de provence | crispy mushrooms | Charred Lemon Beurre Blanc

## 4TH COURSE

### CHOOSE ONE

Coffee Spiced Beef Filet + Cabernet Demi Sauce

Classic Pork Chop + Corn Apple & Pickled Vegetable Relish

Roasted Duck Breast + Brandied Cherry Jus + Sage Peppercorn Cream Sauce

W/

White sweet potato purée

Charred green beans & broccolini

## 5TH COURSE

#### Whiskey Bread Pudding

Whiskey caramel | cardamom mascarpone whipped cream | sweet almond brittle