

# CHEFSTABLE

## CATERING

### Plated Harvest Dinner

passed hors d'oeuvres

### **Stuffed Brussels Sprouts**

crispy fried brussels sprouts, foraged mushroom, white truffle & goat cheese, drizzled with aged sherry vinegar

### **Shrimp Cakes**

with lemongrass, ginger & scallion, fresno chile aioli

1<sup>st</sup> course

### **Mizuna & Grilled Leeks**

slow roasted root vegetables, baking spices, tossed with honey

entrée

### **Braised Beef Short Ribs**

slow cooked white beans, black mission figs & thyme, garnished with pickled radish, mustard seed jus

something sweet

### **Olive Oil Semolina Cake**

caramelized pears, orange, cardamom whipped cream