



2015 Sustainable Chef Dinner Series

October 15, 2015

featuring

Executive Chef Zachary Mazi



MENU

Starters

Pumpkin and Squash Borani Kadoo

roasted squashes, spices,
Garden Variety sheep yogurt, mint

A Delicate Affair

radishes, butter, sea salt, chamomile

Seated Dinner

Cream of Chanterelle Soup

chanterelle mushrooms*, fennel, leek, chicken stock,
creme fraiche, herbs

*foraged by Chef Zachary in Oregon

Fall Nicoise Salad

pork belly, squash, beets, green bean, basil, tomato,
egg, anchovy, olives, mustard dressing

Dessert

Chai-poached Pear Crisp

salted brandy caramel, brown butter crumble,
housemade candy-cap ice cream

Special thanks to Carmel Valley Coffee Roasting Company!



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#MEarth #SustainableChefSeries