

MEarth's 2015 Sustainable Chef Series

Featuring Chef Evan Lite
of the Beach House at Lovers Point

March 23, 2015



Chilled Coconut Milk Poached Monterey Calamari | Viridis Aquaponic pickled Japanese cucumbers, carrot spirals, thai chile glaze, butter lettuce, MEarth cilantro, mint leaves

Basil Cucumber "Mojito"

Wood-fired "Deconstructed" Kale Caesar Flat Bread | extra virgin olive oil, boquerones, MEarth green garlic, fontina & parmesan cheese, Viridis kale, baby cherry tomatoes, poached Bigham's egg

Garden "Mary"

Pan-roasted California Halibut | braised baby fennel, citrus beet reduction, chervil oil, cress

"French 75"

For the Table:

MEarth slow garden ragu, Artichokes, fava beans, leeks, kohlrabi, chard, red mustard greens

Blue Ribbon Petite Cheese Cake | lemon cured, macerated local strawberries, caramelized lemon marmalade

Strawberry "Lemon Drop"



Special Thanks: Burst + Bloom and Carmel Valley Coffee Roasting Company