

# MEarth's 2015 Sustainable Chef Series

## Featuring Chef James Anderson



Wild Foraged Herbs Salad + Nasturtium Vinaigrette

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Butternut Squash + Pippin Apple Bisque | Charred zeppelin  
onion, pepitas, crème fraîche

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Roasted Local Duck au Citron | Acorn squash, runner bean +  
confit leg hash

Cauliflower Panisse | Wild mushrooms, carrot coulis and  
sautéed spinach

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Pippin Apple Tatin | Almond Crumble + Honey Caramel



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