



2015 Sustainable Chef Dinner Series

July 30, 2015

featuring

Chef Kyle Odell and
Baker Eden Hutchinson of Carmel Belle

MENU

Bread

fresh flatbread with walnut sage relish,
roasted rep pepper pesto, and chickpea lemon spread

1st Course

Chilled Corn and Caviar

sweet corn bisque, sustainable sturgeon caviar,
parmesan, nasturtium

Vegetarian: no caviar

2nd Course

Summer Squash Crudo

local Halibut sashimi, shaved summer squash,
lemon verbena vinaigrette, crispy squash blossoms

Vegetarian: avocado carpaccio

3rd Course

Slow Roasted Berkshire Pork

simple brine, charred stoned fruit,
creamy mushrooms, parsley oil

Vegetarian: whole roasted maitake mushroom

Dessert

Fig Leaf Cream Risotto + fresh berries

all items are gluten-free (expect for flatbread)

Special thanks to Burst + Bloom for their beautiful floral display!



@MEarthCarmel

#MEarth #SustainableChefSeries