



## 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 (except for flatbread)

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



@MEarthCarmel

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