



2015 Sustainable Chef Dinner Series

August 12, 2015

featuring



Executive Chef Jason Franey

MENU

Cocktail

Mockarita

orange, lime, lemon verbena simple syrup,
cayenne, salted rim

Hors d'Oeuvres

Chips

fermented dip

Corn Custard

candy cap mushroom sable

First Course

Pumpkin and Strawberry Gazpacho

Second Course

Spring Goat

merguez, hummus, tomato and watermelon salad,
baba ghanoush, fermented vegetables from MEarth's garden

Vegetarian: roasted garden vegetables

Dessert

The Edible Garden

assorted cakes by Michelle Lee, It's Cake! by Michelle



@MEarthCarmel

#MEarth #SustainableChefSeries