

# Plated Dinner

## *Passed hors d'oeuvres*

Dungeness crab cakes, preserved lemon, herb aioli  
Duck prosciutto, brioche, pickled huckleberries, savory  
Smoked potato tartlets, shaved truffles

## *First course*

Salmon belly carpaccio, quail egg, celery, pearl onion petals,  
buttermilk-poppy seed cream

## *Second course*

Chicories, candied pistachios, citrus, radish,  
pecorino, tarragon vinaigrette

## *Third course*

Seared halibut, artichoke, abalone mushroom confit,  
basil, leek dashi

## *Fourth course*

Grilled rack of lamb, smoked eggplant baba ganoush,  
sweet peppers, caramelized cipolini onions,  
herb and roasted garlic lamb jus

## *Fifth course*

Quince upside down cake, salted caramel,  
hazelnut ice cream, cocoa nib