

THE RESTAURANT AT VENTANA®

THE RESTAURANT AT VENTANA'S CHANTERELLE DINNER

“THE FUNGUS IS A MONG US”

FIRST COURSE

CANTHARELLUS CIBARIUS SALAD
RAW, PICKLED, COOKED, CELERY, RADISH, LEMON AND RICOTTA
VERMENTINO, CHESEBRO “CEDAR LANE VINEYARD,” ARROYO SECCO 2009



SECOND COURSE

“SOUP AND SAMMY”
CREAM OF CHANTERELLE SOUP, GRILLED TRUFFLE, BRIE, AND CHIVE SANDWICH
CHARDONNAY, TALBOTT “SLEEPY HOLLOW”, MONTEREY COUNTY



THIRD COURSE

CENTRAL COAST HALIBUT
CHANTERELLE CRUST, FARRO RISOTTO, ROOT VEGETABLES, PARMESAN SAUCE
PELERIN, PINOT NOIR, CENTRAL COAST



MAIN COURSE

ALL NATURAL ANGUS BEEF
CHANTERELLE BREAD PUDDING, SHALLOT MARMALADE, SPINACH, SAUCE BORDELAISE
CABERNET SAUVIGNON, PARSONAGE, CARMEL VALLEY 2009



FINALE

CHANTERELLE BOMBE
MAPLE ANGLAISE, CARAMEL MOUSSE, PRALINE ICE CREAM
MERLOT PORT, HELLER ESTATES “TOBY'S VINTAGE,” CARMEL VALLEY 2006

\$150 PER PERSON EXCLUSIVE

TICKETS AVAILABLE AT CHANTERELLE.EVENTBRITE.COM
LIKE US AT FACEBOOK.COM/BIGSURCHANTERELLE