

# Calistoga Harvest Table

September 8<sup>th</sup>, 2024 Omnivore Menu

#### Amuse Bouche

fermented pineapple gazpacho

#### Rainbow Carrot & Citrus Salad

carrot emulsion, pistachio crumble, watercress, herb oil

## Seared Dayboat Sea Scallop

risotto with hen of the woods, king trumpets, morels, pea shoots, black truffle butter, Sterling Royal Caviar

### Braised Niman Ranch Beef Cheeks

potato parsnip purée, purslane, pickled autumn vegetables, overnight bordelaise, pine nuts

## Chef's Bite Sized Dessert Sampler

caramelized apple bread pudding- white chocolate crème anglaise "hot mess"- flourless chocolate brownie, whipped marshmallow fluff, brandied cherry sundae funday- pistachio gelato, mini malted balls, candied pecans, salted caramel "snickers" bar- medjool dates, house made peanut butter, dipped in chocolate