

CHEF DAVID VERDO

PERSONAL CHEF & CATERING

Small Plate Sample

Steak & Eggs

TarTare, Pickled Shitakes, Smoked Gouda, Parsley, Quail Egg

Flatbread

Smoked Bacon, Caramelized Onion, Valdeón, Mission Figs, Rosemary Oil

Squid & Chorizo

Creamy Tomato Soup, Grilled Sourdough

Seared Moulard Duck Breast

Sweet Potato, Anise, Golden Raisin, Parsnips

Marinated Crispy Tofu

Black Radish, Baby Turnips, Soba, Ginger, Citrus, Sesame

Salmon & Tuna Sashimi

Seaweed, Togarashi, Ginger, Radish, Crème Fraiche

Gnocchi

Cider Braised Hog Cheeks, Pancetta, Leeks, Apple, Whole Grain Mustard Butter

Vegetables

Baby Root Vegetables, Chanterelles, Beet Yogurt

Spiced Lamb Belly

Mint, Pistachio Chimichurri, Confit Cipollini

Scallop

Crustacean Broth, Saffron, Shiso, Edamame, Lentils

Corn Soup Duet

Firsee and Arugula, Candied Pecans, Lemon Vinaigrette

Tomato and Burrata

Local Heirloom Tomatoes, Candied Tomato Jam, Basil Pistou, Micro Basil

Sunchoke Soup

Black Trumpets, Candied Hazelnuts, Melted Leeks, Pickled Shallots