

Spring Farm to Table

Chilled Rio Gozo artichoke and leek soup garnished with a Calavo avocado froth, Limoneira Lisbon Lemon zest and Pink Himalayan sea salt

Cocktail Hour

Calavo avocado fries

served with local honey chipotle ketchup made from local tomatoes and spicy mustard seed dip

Jolly oyster shooters

served with Limoneira citrus foam

Ventura Meat Company Pork Belly Tacos

Rio Gozo Cabbage with La Gloria corn tortilla pasilla roasted chilies and a Limoneira demonstration orchard citrus salsa

McGrath Family Farms Red leaf lettuce wraps stuffed with Kaffir Lime Chicken served with a Limoneira Shasta Gold Mandarin orange glaze

First Course

Dave Pommer's Dinosaur Kale, McGrath family farms strawberries, Calavo grilled avocado quarters, Limoneira's Preserved Meyer Lemons tossed in a Roasted shallot and limetos Vinaigrette served atop a crispy herbed flatbread and drizzled with Ojai Olive Oil 's sweet tangerine balsamic reduction

Second Course

Pan Seared Anjin Scallops served in Rio Gozo's radicchio boats with a McGrath Farms Golden Beet Gratin and Blood Orange reduction finished with Limoneira Pistachio dust.

Third course

Braised Rio Gozo Artichokes and Rio Gozo roasted Tri-Color Cauliflower Florets served with a trio of Chef inspired dipping sauces.

Limoneira Citrus braised Manning's Natural Beef Short Ribs

served over Petty Ranch fava bean and McGrath sweet pea and Rio Gozo fennel risotto with braised McGrath Lemon and purple haze carrots finished with fennel pollen and McGrath Pea Tendrils. Layered on top of a Rio Gozo bright orange carrot puree and finished with Toasted Pumpkin Seeds