

Harvest Farm to Table

Course One

Fish Fanatics local blue fin tuna pan seared and tossed with toasted Underwood Farm's almonds and melons, McGrath Family Farms Haricot Verts and baby arugula salad coated with Ojai Olive Oil and Black Sea Salt

Course Two

Roasted McGrath Brothers Great Pacific Pumpkin's Chioggia de Marina bowl filled with Rio Goza Farm's Chioggia de Marina squash Parmesan sformato with McGrath Family Farms' early grey tomato and Houweling's heirloom tomato conserva and Rio Goza Farms' chili and Petty Ranch's black mission fig compote

Course Three

Ventura Meat Company's organic smoked turkey served over roasted McGrath Family Farms baby carrots, baby corn and pearl onions followed by a McGrath Brothers Great Pacific Pumpkin's Galeaux d'Eylines squash puree topped with Petty Ranch pomegranates, hazelnuts and fried leeks with a house made yogurt

Course Four

Grilled Old Fashion Country Butchers' handmade hunter sweet Italian sausage over a bed of Rio Goza's stewed Italian white chard, dandelions with McGrath Family Farm's Swiss chard, Lima beans, Shelling Beans and yellow heirloom tomatoes