

Andiamo

Cold Appetizers

Soba Noodle Salad

chile, lime and crushed peanuts

Soy Cured Salmon Tian

Haas avocado puree and cucumber

Ricotta and Lemon Tartlets

with vegetable ribbons and sauce gribiche

Pickled Beets and Red Mustard Greens

shaved almond and goat cheese crouton

Red Butter Lettuce

smoked roquefort, pancetta lardons and teardrop tomatoes

Hot Appetizers

Pulpo de Guajillo

cauliflower puree, toasted garlic chips

Pork Bao Bun

pickled vegetables

Shrimp and Taso

okra spears, and crystal beurre blanc, pepper jelly

Mole Tostado

filet mignon and fresh tortilla crisps

Duck Heart Agnolotti

parmesan brodo and white beans

Entrees

Crispy Skin Sea Bass

Za'atar roasted cauliflower, pine nut milk, and roasted tomatoes

Enchilada Suizas

Scallops and shrimp

Sesame Crusted Tuna Blocks

Ube, sugar snap peas

Pan Seared New York Steak

Roasted chanterelles, Veal Demi glace,

Confit de Canard

Charred cabbage, cara cara supremes, harissa Jus

Dessert

Strawberry Three ways

Phyllo pistachio corona

Oeufs a la Nage

Choco Flan

Dutch Cocoa Rouladen

Vanilla Bean Chantilly

Baba Au Rhum

Meyer Lemon and Hazelnut

*Chef Instructor Charles Fredericks
Maitre d' Monica De Alba
& Advance Culinary Arts Class of Spring 2024*