

# The Chef's Table

Week of January 27<sup>th</sup>

## One

### TUNA CARPACCIO

*Micro Wasabi, Ginger Emulsion, Pop-Rocks*



## Two

### DUCK CONFIT

*Caramelized Onions, Truffles, Frisée*



## Three

### MADAGASCAR SALT WATER PRAWNS

*Cipollini Onions, Fennel, Arugula*



## Four

### MILK-FED VEAL

*Tenderloin, Cheek, Sweetbreads  
Butternut Squash, Chanterelles, Apples*



## Five

### CHOCOLATE TRIO

*Frozen, Warm, Crunch*



**Four Courses \$99.00**

**Five Courses \$115.00**

*I would like to invite you to delight in a culinary adventure. The Chef's table showcases my creativity and the modern influences of our Executive Sous Chef Jason Culbertson and our culinary team.*

*Each course is an evolution of passionate ideas utilizing natural & quality products. Please enjoy your adventure into new culinary realms!*

*Sincerely, Chef K. David Clawson & Associates*