



Guest Chef's Tasting Dinner
Sunday, December 18th
7 pm

First Course

Crispy Dragon Creek Oyster over Chesapeake Oyster Stew
Greg Sharpe CEC

Second Course

Hibiscus Star Anise Cured Coronado Island Sea Bass
Pork Lomo, Fennel Potato Salad, Tangrine Lace, Uni Dressing
Bernard Guillas

Third Course

Cuban Style Picnics of Pork
Ray Lampe aka Dr.BBQ

Fourth Course

Plank Grilled TurDuckPigEn
Chicken Thigh stuffed with Smoked Turkey & Foie Gras,
Glazed with Spiced Añejo Tequila Honey Glaze, Grilled Duck
Ted Reader

Fifth Course

Apple & Canela Tostadas, Goat's Milk Caramel, Chile Pequin Pepitas
Sue Torres

\$75 per person

