



## Organic Dual Entrees Plated 3

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### Entrées

Braised Lamb Shank with Mussels, Mexican White Shrimp, Tomato, and Chili

Roasted Pork Belly with Cornmeal Fried Oysters, Spicy Pickle Vinaigrette, and Sautéed Kale

Creole Style Barbecued Rabbit with Shrimp Etouffee

Peppercorn and Cocoa Rubbed Bison Tenderloin with Chargrilled Oyster, Oyster Liquor, Roasted Carrot, and Arrowhead Spinach

Curried Jumbo Scallops with Roasted Fennel Tortellini and Lamb Prosciutto

Duck Fat Poached Lamb Served with Sprouted Wild Rice, Potato Crisp, and Zinfandel Jus

Spiral Wrapped Pork Tenderloin Stuffed with Apples and Shaved Fennel Glazed with White Truffle Honey and Rolled in Pecans and Served with Roasted Root Vegetables and Micro Greens

Tempura Ahi with Truffled Sriracha Butter Sauce, Mixed Sprouts and Asparagus