

# ***Black Pearl***

## **Cold Appetizers**

### **D'Anjou Pear Carpaccio**

watermelon radish, prosciutto, and manchego

### **Mizuna and Arugula Salad**

dehydrated summer berries pistachio crusted goat cheese medallion

### **Butternut Squash Bruised Kale Salad**

shaved beets, Cara cara supremes, pepitas

### **White Seabass and Shrimp**

cured in lime juice with handmade blue corn tostadas

## **Hot Appetizers**

### **Salt and Pepper Chicken**

japchae noodles, bok choy, pickled fresno chilis

### **Charred Heirloom Carrot and Kale**

avocado and lime emulsion, fig brulee

### **Traditional Chili Relleno**

salsa roja, radish salad, scallion oil

### **Whole Roasted Quail**

star anise demi glace, kumquat oil

### **California Lamb Crepinette**

mango chutney, garlic naan

### **Miso Seared Scallop**

japanese sweet potato puree, watercress, shaved fennel

## **Entrees**

### **Coconut Milk Braised Veal Shank**

kaffir lime risotto, micro cilantro, passion fruit beurre blanc

### **Pan Seared Locally Sourced Halibut**

edamame puree roasted potato doubloons

### **Cider Glazed Pork Tenderloin**

brioche french toast, pancetta kettle corn, port syrup

### **Guajillo Braised Chicken**

cumin scented peas, crema

### **Handmade Linguine**

Mexican white shrimp scampi, garlic disks

## **Dessert**

### **Buttermilk Chocolate Cake**

coconut pecan chocolate ganache

### **Personal Apple Tart**

creme fraiche ice cream, brown butter streusel

### **Black Forest Financier**

amari cherries, mascarpone chantilly, chocolate dust, roasted hazelnuts

### **Yuzu Lemon Tart**

Basil and mixed berry compote, italian meringue

*Chef Instructor Charles Fredericks  
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& Advance Culinary Arts Class of Spring 2023*