

Onil Chibás Events

Birthday Wine Tasting

Amuse

Laurent's Farmer's cheese on herbed crostini

First Course

Cauliflower bisque with crispy shallots, Meyer lemon crème fraiche, and smoked paprika oil

Second Course

Duck confit mielle feuille with apple, fig, and savory cream

Third Course

Pan seared Kona Kampachi with fava beans, morel mushrooms and truffle broth

Fourth Course

Rack of lamb with parsnip puree, braised cipolini onions and whole roasted garlic jus

Intermezzo

Celery and cracked black pepper granita

Sixth Course

Spring greens with candied pistachios, orange wedges and white balsamic vinaigrette

Imported Cheese and Seasonal Fruit

Brillat Saverin, Moncenisio Bleu, Midnight Moon Gouda

Dessert

White grape "consommé" with mixed berries, citrus supremes, and Lemon verbena ice cream