

KIRK'S
TRAVELING
KITCHEN



Sample Tasting Menu

Cured Hamachi with Celery Hearts & Castello di Monsanto Estate Olive Oil

Kumamoto Oyster “Tempura” with Ponzu & Seaweed Salad

Duck Confit Cannelloni with Chanterelle Mushrooms & Candied Orange Demi

Salad of Local Micro Greens, Pickled Prawn & Fresh Hearts of Peach Palm

Niman Ranch Beef Duo: Filet stuffed with Braised Short Rib,

Carr Valley Cheddar-Potato Pave, Truffled Red Wine Essence

Artisanal Cheese: Neal’s Yard Dairy Lincolnshire Poacher with Pear-Quince conserve

Pineapple Sorbet with Pineapple “Crisps” & Emulsion

Domori Chocolate Torte with Kirsch Soaked Cherries,

Vanilla Bean Custard, Marcona Almond Chantilly