

PALOS VERDES PENINSULA LAND CONSERVANCY

MENU BY EXECUTIVE CHEF



BERNARD IBARRA

A Garden-to-Table  
Dining Experience  
on the Peninsula

SUNDAY, OCTOBER 15, 2017

RECEPTION

**Cold Hors d' Oeuvres**

Paprika Stewed Vegetables on Manriklo (Romanian) Bread

Preserved Lemon and Saffron Rice-Stuffed Grape Leaves

Borek Crushed Peppercorn Meat Roll

Harissa Spiced Ceviche

**Hot Hors d' Oeuvres**

Dates Filled with Feta & Almonds

Chermoula-Rubbed Grilled Shrimp

Plancha Spiced Lamb Cigars, Lemon Tahini

DINNER

Duet Soup & Salad

*Vegetarian Paprika Soup*

*Gypsy Turkish Salad, Lemony Yogurt Dressing*

*Tomato, Cucumber, Carrots, Onion, Dried Apricot, Peppers*

*Lemony Yogurt Dressing-Lemon Zest, Cumin, Greek Yoghurt, Garlic, Red Chile Pepper, EVOO*

Main Course

*Seared Moroccan Spiced Free Range Chicken*

*House Dried Fruit, Bulgur, Catalina Farm Vegetable Couscous*

*Salted Lemon Vinaigrette, Fez Spice Mix Paint*

*Andalusian-Style Snapper*

*On a bed of Black Olive, Fennel, Sun-Baked Tomato*

*Smoked Pimenton Alioli*

Dessert

*Deconstructed Date Nut Cake*

*Citrus, Poached Pears, Glazed Persimmons, Salted Caramel, and Vanilla Gelato*