Meet Chef Samuel Navarro

September 22, 2018
5:30 pm

Member Price - 45
Guest Price - 55
Optional Wine Pairings - 15

Chef Samuel Navarro is joining the Faculty Club. Join us for a showcase of his flavors and cooking style. We will begin with a short reception and tray passed appetizers before enjoying an outstanding dining experience. There will be a vegetarian option available for each course.

Call 858-534-0876 for Reservations

Reception
White Peach Gazpacho garnished with White Peach Salsa | Shrimp Aguachile with Micro Cilantro
Handley Blanc de Blanc Sparkling Wine

Hamachi
Japanese Yellowtail, Wasabi Goat Cheese, Buddha’s Hand Olive Oil, Himalayan Sea Salt, Micro Wasabi, Sea Grass
Wine Pairing: Navarro Vineyards Gewürztraminer 2016

Duck Confit Salad
Duck Confit, Frisee, D’Anjou Pears, Pepitas, Pumpkin Oil, Burnt Persimmon Vinaigrette
Vegetarian option: Frisee, D’Anjou Pears, Pepitas, Pumpkin Oil, Burnt Persimmon Vinaigrette
Wine Pairing: Handley RSM Pinot Noir 2015

Cherrywood Smoked Pork Tenderloin
Parsnip Puree, Roasted Watermelon Radish, Patty Pan Squash, Crispy Kale, Cherry and Tea Gastrique
Vegetarian option: Cherrywood smoked Tofu, Roasted Watermelon Radish, Patty Pan Squash, Crispy Kale, Cherry and Tea Gastrique
Wine Pairing: Daou Cabernet Sauvignon 2014

Hibiscus Crème Brûlée
Basil Scented Honey Tuile, Prickly Pear Sorbet, Basil Flowers
Wine Pairing: Navarro Riesling 2016