



the **STANFORD INN**
BY THE SEA



RIVINO TASTING MENU — SATURDAY, JANUARY 21, 2012

AMUSE

FROM THE GARDEN

APPETIZER

FORAGED SEA PALM AND TRUMPET ROYAL MUSHROOM "CRAB" CAKE
WITH ROASTED GARLIC CAPER REMOULADE •

SOUP

COCONUT, LEMON GRASS KOMBU BROTH
WILD-CRAFTED SHIITAKES, SEASONAL MIXED VEGETABLES, SEA PALM, SEARED TOFU, CHILI OIL

FROM THE SEA AND LAND

SMOKED FORAGED SEA PALM CANDIED APPLE, TEMPEH, CASHEW DIJON ENCRUTE
MIXED HERB CHIMMICHURI, ROASTED SHALLOT AIOLI

INTERMEZZO

SEASONAL VEGETABLE, AGAR CANTEN
RED PEPPER CUMIN INFUSED COULIS

ENTRÉE

CREAMY WHOLE GRAIN RISOTTO
ALMOND HAZELNUT ENCRUSTED TEMPEH, CARAWAY JUNIPER BRAISED LOCALLY FORAGED WILD MUSHROOMS,
CRANBERRY WINE ORANGE RIND AGAR GELEE, SCALLION INFUSED OIL

SALAD

WILD MUSHROOM WALDORF
MIXED GREENS, PICKLED ARAME, TOASTED WALNUTS, APPLE, CREAMY GARLIC EMULSION

DESSERT

CANDY CAP CRÈME BRÛLÉE
DRIED CHERRY CASIS ICE CREAM, VANILLA BEAN COULIS

\$75 WITH WINE PAIRINGS PER PERSON — \$60 PER PERSON WITHOUT WINE • TAXES AND GRATUITY NOT INCLUDED

RIVINO Winery, Winemaker Jason McConnell
Wild Mushrooms and Sea Palm Provided by Ryane Snow, Ph.D.
Brendan McGuigan — Wine Manager
Sally Owens — Chef • Sid Hillman, Certified Nutritional Consultant — Manager