

CALIFORNIA SHOWKITCHEN

Chef Jeffrey Reilly
Chef Daniel Isberg
Bodega Bay Lodge and Spa, Sonoma County, California

DAY ONE

Foie Gras Tacos with California Medjool Date Relish
...
Fire and Ice Pacific Salmon
with California Extra Virgin Olive Oil
...
Organic Prosciutto Americano Wrapped Figs
California Walnuts and Blue Cheese on Baby Greens
and USA Cranberry Vinaigrette

DAY TWO

Dungeness Crab Cakes with Meyer Lemon Beurre Blanc
Mixed Greens and California Extra Virgin Olive Oil
...
Roast Filet Mignon on Potato Croquets topped
with California Walnut - Pink Peppercorn Butter
and Port Wine Sauce
...
Duck Spring Rolls with California Wild Rice Shitake Mushrooms
USA Cranberry Dipping Sauce

DAY THREE

Fish Tacos with Cabbage Slaw and Chipotle Drizzle
...
Tomato Tortilla Soup with Smoked Chicken and Guacamole garnish
...
California Wild Rice Crusted Pork Tenderloin stuffed
with USA Cranberry and Pinenuts on Couscous Salad
California Extra Virgin Olive Oil



THE WILD RICE
EXCHANGE, INC.



CALIFORNIA REPUBLIC