

Spring BBQ Theme Dinner



Appetizers

Crab cakes, spicy aioli
Hominy cakes, spicy salmon tartare, avocado relish
Bay scallop-squid ceviche, plantain chips, avocado relish
Coffee-spice rubbed rib eye
Oysters, cilantro-beer mignonette
Grilled shrimp, smoked chili butter, tomatillo salsa
Grilled flatbreads, squash blossoms, burrata, anchovies
Grilled shrimp, orange-cilantro vinaigrette
Balsamic marinated flank steak, arugula-heirloom tomato-shaved parmesan
Grilled shrimp cocktail, two sauces (tomatillo, spicy cocktail)

Grill

Top sirloin, thyme zinfandel salt
Rib roast "done like a steak", 4 seasons blend
Molasses-lemongrass vinegar braised pork shoulder
Pomegranate molasses rubbed pork shoulder
New Mexican rubbed pork tenderloin or pork loin
Seared monkfish, cucumber salad, soy-mustard dressing
Seared halibut, crushed watermelon gazpacho, lime
Octopus, kumquats, chili

Assorted Sauces

Jalapeno garlic dressing
Chimichurri
Bourbon ancho sauce
Apricot-serrano chili sauce
Smoky tomato-red chile salsa

Sides

Grilled artichokes, lemon aioli
Creamed spinach, smoked garlic confit
Spring succotash
Fresh corn, roasted pasilla, cotija, crème fraiche
Ribbon zucchini salad, feta, hazelnut, baby spinach, meyer lemon vinaigrette
Blood orange, kale, quinoa salad, orange-champagne vinaigrette
Grilled eggplant, heirloom cherry tomatoes, basil, feta
Grilled octopus, roasted tomato, fingerling potato, celery, garlic, lemon, chili
Calamari, fried plantain, mango, mint
Asparagus, ricotta gnudi, pecorino, pinenuts
Roasted beets, shaved fennel, watercress, strawberries, orange syrup, goat cheese
Little gem lettuces, rogue river blue, prunes, walnut oil vinaigrette
Peashoots, burrata, lemon olive oil, toasted sesame seeds
Escarole, meyer lemon, shaved parmesan, almonds, creamy parmesan dressing
Warm barlotto bean salad, radicchio, Pancetta, herbs
Baby kale salad, shaved heirloom vegetables, sherry vinaigrette
Charred calamari, bacon aioli, black eyed peas, piperade

House baguettes and grissini, cedar planks
Green garlic pesto
Pasture butter

phone 626.791.4081
mobile 626.202.5214

P.O. Box 40192
Pasadena, California 91114
camille@camilleskitchen.com

camilleskitchen.com



Spring BBQ Theme Dinner



Desserts

Spicy coconut tapioca, mango, blackberries

Rhubarb panna cotta tart

Rhubarb galette

Butterscotch pots de crème, caramel, sea salt

Earl grey marshmallow bites

Purple carrot cake, ginger cream cheese icing

Parsnip cake, candied kumquats

Rocky road chocolate mousse, raisins,
candied oranges, popcorn

phone 626.791.4081
mobile 626.202.5214

P.O. Box 40192
Pasadena, California 91114
camille@camilleskitchen.com

camilleskitchen.com

