



# CHEFS WEEK 2025

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## FIRST COURSE

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### **Red & Golden Beet Salad**

roasted beets / ricotta cheese / grilled peaches / toasted hazelnuts / citrus  
gastrique / piquillo relish / fresh basil

### **Roasted Poblano & Brie Cheese Soup**

velvety roasted poblano peppers / creamy french brie / chive oil / cornbread  
crouton

### **Yellow Fin Tuna Crudo**

pistachio pesto / basil oil / citrus zest / ginger / avocado

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## SECOND COURSE

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### **Pepita Crusted Lamb Loin**

corn pudding soufflé / mole negro / chayote squash relish

### **Red Chile Glazed Corvina Sea Bass**

ancho-honey glazed / charred sweet potato puree / grilled scallion salsa / pepita  
ash

### **Pistachio Crusted Chicken**

honey-cardamon carrot puree / caramelized fennel / pickled golden raisins /  
charred lemon vinaigrette / thyme jus

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## THIRD COURSE

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### **Lavender Crème Brulee**

French custard infused with lavender / and garnished with candied prickly pear

### **Chocolate Pot De Crème**

dark chocolate custard with smoky ancho chile whipped cream and crushed  
almonds