*HUFF CHEFS TABLE*

*MRS. HUFF Birthday*

*All gluten free*

*Passed Canales gathering*

*1:*

*2:*

*3:*

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*Amuse Bouche*

*Sea Creature Trio…Lobster & Shrimp Terrine…Oyster & Pearls…King Crab Roulade*

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*Duck Confit Tortelloni, wild mushroom-duck pave, black garlic mushroom silk, white asparagus, spiced duckling consommé*

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*“Caesar Salad”…Parmigiano-Reggiano custard, romaine lettuce, anchovy dressing, parmesan crisp, olive oil powder*

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*Mushroom Wrapped Colorado Lamb Rib Eye…braised shank, lamb sausage, herbed pistachio crumble, carrot presse, minted English peas, butternut silk, pomme dauphine, roast lamb jus lie*

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*Raspberry Petit Gateau…Almond Pain de Gene, Mixed Berry Bavarian Cream, Raspberry Gelee,*

*Vanilla Bean White Chocolate Ganache, Flourless Chocolate Sponge, Raspberry Sorbet*