

A Calabash Experience

Tasting Menu

9/2/23

beet & apple salad

mixed greens | toasted walnuts | chevre | honey saffron vinaigrette

seared chickpea cake

saffron crema | cucumber riata | scallions

rabbit & white bean cassoulet

braised rabbit | mirepoix | saffron tomato broth

saffron risotto

mushrooms | peas | crispy parmesan

slow braised pork belly

corn puree | chili saffron butter

pan seared salmon

lentils | crispy bacon | mirepoix | saffron tomato chutney

lemon saffron crème brûlée

saffron anglaise | raw sugar