

EST



2012

COLLAB DINNER

CHEF MATTHEW
VILLAMORAN
FABLE KITCHEN

&

CHEF SAM FABBRO
EL SANTO

WEDNESDAY APRIL 3, 2024

\$60 PER PERSON

START

SELECT ONE

CONFIT DUCK SALAD

gluten & dairy free – confit duck leg, roasted beet, arugula, heavily spiced vinaigrette

ALBACORE KINILAW

gluten & dairy free – shallot, ginger, red bell pepper, coconut vinegar, coconut milk

BURRATA SALAD

fresh gem tomato, agrodolce tomato, compressed cucumber, burrata crema, arugula walnut pesto, sherry gastric

MAIN

SELECT ONE

PACIFIC LING COD

dairy free – citrus cured ling cod, chive & sweet corn gnocchi, acqua pazza

CLAM “CHOWDER”

gluten free – steamed manila clam, kohlrabi sofrito, lardon, fingerling potato, herb sauce, clam broth, reduced cream, watercress purée

STINGING NETTLE RISOTTO

vegetarian & gluten free – carnaroli rice, nettle pesto, preserved lemon, fresh herbs, parmesan cheese

add scallop 1 for \$5 3 – \$13

FINISH

SELECT ONE

CORNMEAL CAKE

duck fat caramel, thyme, candied tomato coulis

BLUEBERRY SHORT CAKE

vegetarian – blueberry fluid gel, whipped cream

LEMON CREAM

vegetarian & gluten free – freeze dried blueberries, toasted coconut chips, aged balsamic vinegar