



*Culinary Concerts, inc.*  
performance in catering<sup>SM</sup>

## **Dinner Menu**

### **Appetizer**

Avocado, Jicama, Blood Orange, Golden Beet, and Radish “Salad” with Butter Lettuce and Citrus – Coriander Vinaigrette

### **Entrée**

Pan-seared Black Pearl Salmon with Pigeon Pea Rice, Green Tomato – Tomatillo Chutney, Grilled Corn, and Annatto Seed Oil

### **Vegetarian Entrée**

Quinoa & Roasted Vegetable Timbale with Green Tomato Chutney, Corn, and Annatto Seed Oil, Asparagus

### **Dessert**

A Strawberry Patch

Strawberry and Coconut Sorbets with Strawberry “Salad”, Coconut Tuile, Caramel Vines, Lime Gelee