

## Farmer's Market Inspired Private Chef Dinner June 2011, Calabasas CA

Investor's dinner for 12 guests featured local produce from Ventura & Los Angeles counties.

AMUSE BOUCHE

Crispy Goat Cheese Stuffed Squash Blossoms with Roasted Red Bell Pepper Coulis

FIRST COURSE

Red, Pink, and Gold Beet and Citrus Salad on top of Mixed Greens with Central Coast Farmstead Dill Fromage

SECOND COURSE

Grilled Mahi Mahi & Roasted San Julian Ranch Beef accompanied by Sautéed Bok Choy, Snap Peas and Baby Red Onions

THIRD COURSE

Marcie's Famous Boysenberry Pie