



Luxury Vehicle Test Drive January 2012, Montecito

This exclusive event offered us the pleasure of working with one of the premier manufactures of luxury vehicles. Guests began the day test driving the newest release along the Pacific Coast, up to the winding hills of Montecito & ended at a private estate overlooking the ocean. Upon arrival, Main Course California welcomed guests with tray passed beverages, appetizers & chef attended stations- all featuring the local produce from Santa Barbara County.

FLYING DINNER

Once all guest have arrived from their test drive, uniformed servers began tray-passed small plate dinner courses. The focus is on refined, yet simple, menu selections.

Gazpacho Shots with California White Fish Ceviche & Hatch Chile Oil

Sesame Flan & Seared California Duck Foie Gras with Baumkuchen & Cherry Confit

Lemongrass Roasted Lamb Loin with Kabocha Squash & Tempura Pear

Seared Day Boat Scallop with Wasabi Whipped Potato, Edamame Pico de Gallo & Chive Oil

Pistachio Tres Leches with Ojai Blood Oranges & Orange Zest Anglaise

CHEF ACTION GRILL STATION

Corporate Logo Branded Local Grass Fed Top Sirloin Steaks with Poblano-Cranberry Relish

Spice Rubbed Cedar Plank Grilled Corvina with Apple-Horseradish Sauce

Herb Grilled Jidori Chicken Breasts with Apricot-Chile Chutney

~continued on next page ~



SUSHI COUNTER

Seasonal Sashimi & Sushi including Ahi Tuna, Organic Salmon, Albacore, Hamachi & Eel

Rolls made to order including Tuna Rolls, Spicy Tuna Rolls, Albacore Rolls, Salmon Skin Rolls,
Salmon Avocado Rolls, Eel Avocado Rolls, California Dungeness Crab Rolls,
Vegetarian Gobo-Cucumber Rolls

Pacific Coast Kumamoto Oysters with Jalapeno Salsa,
Cucumber Salad, Soy Sauce, Wasabi & Fresh Pickled Ginger

LIGHT FARE STATION

Grilled Local Mushrooms, Bell Peppers, Winter Squash & Seasonal Vegetables
with Local Olive Oil & Herbs

California Caesar Salad with Avocado, Tomatoes, Organic American Prociutto
& Shaved Parmesan Reggiano Cheese

Cumin Roasted Carrots with Burrata, Winter Basil & Olives

Quinoa Cous Cous with Spigarella Broccoli Leaves, Dried Fruits & Toasted Pine Nuts

Our Famous Roasted Red Pepper & Feta Dip, Edamame Skordalia & Chickpea Hummus
all served with Fresh Cut Vegetables & Herbed Crostinis

IN THE KITCHEN

Corn Chips, Selection of House Made Salsas & California Avocado Guacamole

Rajas & Charred Onion with Cilantro Crema

Pork Carnitas with Tomatillo & Persimmon

Carne Asada Tacos & Quesadillas with Mango-Red Pepper Salsa

~continued on next page ~



DESSERT STATION

Organic Local Strawberry & Fresh Fig Tarts with Basil Crème Fraiche

Mini Spiced Caramel Apple Handpies with Vermont Cheddar Cheese Crust

Buttermilk Custard & Hachiya Persimmon Mousse Trifle with Cat Tongue Cookies

Handmade Chocolate Truffle Cakes with Local Sea Salt

AT THE BAR

Top Shelf Liquor, Mixers & Digestives

Fresh Juices, Still & Sparkling Water

Hopf Helle Wiese, Firestone Double Barrel Ale, and Domestic Beers

Santa Barbara County Red & White Wines

Lucien Albrecht Cremant

Coffee, Espresso & Cappuccino