



BERNARDUS
LODGE & SPA

Annual Heirloom Tomato Lunch
September 16, 2023

Roasted Cherry Tomato Tartine twenty-year aged balsamic, carmel valley olive oil
Laura Chenel Goat Cheese Tart spicy tomato jam

Roasted Tomato Focaccia
tomato-honey butter

Heirloom Tomato Gazpacho dungeness crab salad
Rainbow Panzanella burrata, parisian cucumbers, pickled red onions
Roasted Beet Salad haricot verts, earthbound farms greens, green tomato vinaigrette
Summer Squash Carpaccio arugula, pumpkin seed remoulade, smoked tomato oil

Smoked Watermelon Ham tomato-cherry blossom gastrique
Beef Tenderloin herb chimichurri, "green zebra" tomato relish
Grilled Pacific Salmon mediterranean tomato ragoût
Maine Lobster Risotto fire roasted san marzano tomato, meyer lemon-mascarpone,
bouillabaisse reduction

Roasted Marble Potatoes, sundried tomatoes-black garlic, leeks, garden herbs
Honey Roasted Cauliflower charred tomato fondue
Tuscan Carrots tomato hummus, carrot top pistou

Strawberry Trifle carrot pound cake, lemon curd, mascarpone mousse
Meyer Lemon Sugar Cookies
House-made Bloody Mary & Basil Sorbet
Dark Chocolate Mousse Cake Verrine