



## Limoneira Sunset Orchard Dinning Menu

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### Passed Tapas

#### **Ahi tuna Tar tare**

tossed in a citrus soy marinade with crushed Limoneira avocados on a wonton crisp topped with Limoneira Meyer lemon zest

#### **Grilled Andoullie sausage skewers**

with Bartlett pears and Granny Smith apples with a honey whole grain Dijon dipping sauce

### Course One

#### **Chef Jason' Summer Salad**

Ventura romaine lettuce tossed with a Limoneira lemon juice, olive oil and thyme dressing , red and green bell peppers, sweet red onion, Limoneira avocado, Valencia oranges, Somis hot house cucumbers, parsley, and toasted pita chips

### Entrée Course

#### **All Natural Angus New York Steak**

from Rancho Sisquoc served with carrot ginger mash potatoes grilled Oxnard zucchini and finished with a Ventura white mushroom farm marsala demi glace

#### **Char-Grilled Local Halibut**

Served on a bed of sliced Country Fresh heirloom tomatoes with a lemon herb summer vegetable cold orzo salad finished with a drizzle of Ojai Olive oil

### Dessert

#### **Limoneira Lemon Cup**

filled with lemon Sorbet and finished with a Ventura Lemoncello blueberry sauce

#### **Mini Flourless Chocolate Torte**

Finished with a McGrath strawberry Navan vanilla bean burnt butter sauce

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*All courses will be paired with Local wines from the Ventura and Santa Barbara Counties, Lavender Lemonade and Ice tea and coffee and Limoneira Teas*

**\$65 per person plus tax and 20% service charge**