



# 1500 OCEAN

## 130TH ANNIVERSARY DINNER

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INSPIRED BY CREATIONS OF FREDERICK P. COMPAGNON,  
THE DEL'S FIRST CHEF DE CUISINE FROM 1888-1890

### FIRST

COMPRESSED HUDSON VALLEY FOIE GRAS  
SONOMA PHEASANT | SICILIAN PISTACHIO GELEE  
Veuve Clicquot, Brut, Champagne, France, NV



GAME PATE AUX TRUFFLES  
pheasant terrine, foie gras, pistachios

### SECOND

MEXICAN VANILLA SCENTED  
CRAYFISH CONSOMMÉ  
SAFFRON FOAM  
Joseph Phelps, Sauvignon Blanc, Napa, 2016



BISQUE D'ECREVISSE  
louisiana crayfish, quenelle

### THIRD

LOCAL SEAWEED STEAMED TURBOT  
KUMAMOTO OYSTER EMULSION | LITTLE NECK CLAMS | SEA BEANS  
Grgich Hills, Chardonnay, Napa, 2014



FILET DE TURBOT A LA REGENCE  
poached turbot, pink baby shrimp, apple cider cream sauce

### FOURTH

COFFEE BRAISED SWEETBREADS  
BLACK LICORICE | SALSIFY  
Leviathan, Red Blend, Napa, 2013



CALF'S SWEETBREADS, TOULOUSE  
truffle larded sweetbread, savoy cabbage

### FIFTH

SOUS-VIDE HERB CRUSTED LOCAL LAMB SADDLE  
CELERY ROOT JUNIPER BERRY FETTUCCINI | BLACK TRUFFLE  
Chateau Montelena, Cabernet Sauvignon, Napa, 2014



ROAST SADDLE OF NEVADA LAMB  
parsley crusted lamb loin, potato rissoles, sauce poivrade

### SIXTH

ROASTED PEAR TART  
DARK CHOCOLATE & RICE ICE CREAM | PEAR WILLIAM CAVIAR  
Veuve Clicquot, Demi Sec, France, NV



POIRE A LA CONDE  
poached pear in vanilla syrup, imperatrice rice pudding, pear william liqueur sorbet