



THE CURIOUS PALATE



TASTING DINNER

Presented by The Curious Palate and Telegraph Brewing Co.

Reservations: 310.395.2901

The Market at Santa Monica Place

Wednesday, October 19 at 7:30pm

\$45, not including tax and gratuity

AMUSE BOUCHE

chef's treat from the santa monica farmers' market

FIRST

Big Eye Oka

samoan ceviche, coconut milk, avocado, crispy plaintain

Belgian White Ale

brewed with coriander, orange peel, and locally grown chamomile flowers

SECOND

Roasted Pumpkin Bisque

goat cheese, spiced marcona almonds, confit of pear, pumpkin seed oil

California Ale

unfiltered medium-bodied, fruity and subtly tart flavors

THIRD

Pastelillos

pork belly, kabocha squash, curry taro, sweet corn, crispy lotus root

Reserve Wheat Ale

brewed with locally grown lemon verbena herb

FOURTH

Duck Confit Tamale

aji amarillo, smoked crème fraiche, pico de gallo

Rhinoceros

hefty dose of rye malt and a ridiculous amount of hops

FIFTH

Cinnamon Bread Pudding

hot chocolate poached, seared in brown butter, rum raisin ice cream, smoked cherries

Stock Porter

dark and complex, aromas of coffee, vanilla, chocolate