

CHEF KESHA HARRIS AT
THE GARAGE ON KING

course 1: polenta mushroom canape

mushroom ragout | caramelized onion

course 2: vichyssoise

leek | potato | scallion

**course 3: pan-seared salmon filet
w/lemon-chive beurre blanc**

lemon-thyme orzo | glazed heirloom carrots |
gremolata | fleur de sel

**course 4: blood-orange chocolate olive
oil cake**

candied blood orange | pistachios

11.21.24 at 7 p.m.

\$120 per person

please select one

wine pairing

wine tasting (3oz pours) chosen by the
chef for each course

bottle of wine

two glasses of wine per person or a
bottle of wine per couple

cocktails

choice of two cocktails from our bar