CATERING BY
CHEF KENT
RATHBUN

A LA CARTE MENU

Southwest Seated Dinner

PASSED

Blue Crab and Avocado Ceviche
doused with Sotol tequila

Grilled West Coast Oysters
cilantro, lime, smoked salt

Grilled Wagyu Beef Taco
habanero-mango pico de gallo

FIRST COURSE

Rathbun's Soft Scrambled Farm Egg
country ham soda, mandarin orange serrano butter

SECOND COURSE

Red Chili Grilled Duck Breast
burnt poblano salsa, Mexican corn pudding

THIRD COURSE

Fajita Grilled Denver Steak
black bean chili, roasted fingerling potatoes, iceberg-lime salad

DESSERT

Cinnamon Dusted Crispy Churros
Mexican chocolate, citrus caramel