



## — Sample Plated Dinner —

### Appetizers

Garlic Shrimp on Stone Ground Blue Corn Chip w' Pico de Gallo & Fresh Lime

Creamy Asparagus Soup w' Cracked Black Pepper, Preserved Lemon & Parmesan Tuille

Rosemary & Garlic Rubbed Lamb Chops w' Pomegranate Gastrique

### Amuse Bouche

Black & White Sesame Seared Tuna on a Wonton Crisp w' Wasabi Aioli & Wakame Seaweed

### First Course

Organic Rustic Sourdough Breads  
w' Nuvo California Olive Oil, 100 Year Balsamic & Palos Verdes Sea Salt

Frisee & Spinach Salad w' Hard Cooked Egg, House Cured Bacon,  
Red Onion Brunoise & Dijon Vinaigrette

### Second Course

Thyme Crusted Black Cod w' Tomato Concasse & Seafood Cream Sauce

Red Cargo Rice w' Blenheim Apricot & Kaffir Lime

### Third Course

Grilled Beef Rib Eye Steak w' Cabernet Shallot Butter & Roasted Garlic Mashed Potatoes

Seasonal Farmer's Market Roasted Vegetables (Carrots, Broccoli, Squash, Beets, Peppers)  
w' Nuvo Olive Oil & Palos Verdes Sea Salt

### Dessert

Bittersweet Chocolate Soufflé w' Grand Marnier Chocolate Sauce & Chantilly Cream

Let us prepare a customized estimate for you as a starting point

Menus are fully customizable for any occasion, dietary accommodations and preferences;

Note: this menu is a sample - please call us for more options

Primal Alchemy Catering | [www.primalalchemy catering.com](http://www.primalalchemy catering.com) | 562.400.5994