



3 Course Plated

Entrée

Buffalo milk burrata, roasted, raw and dried beets, lemon, olive oil

Yellow fin tuna ceviche, celery hearts, dill, charred corn, fennel pollen

Picked Portarlington mussels, kipfler potatoes, capers, saffron

Main course

Pumpkin raviolo, pickled pumpkin, aged goats' cheese, pepitas, sorrel

Miso roasted King Ora Salmon, venere rice, lemon vinaigrette, crispy whitebait

Roasted and confit corn fed duck, kasundi, labna, coriander

Pastrami spiced beef short rib, salsa verde, charred and pickled onions

Sides (to share)

Cracked spring potatoes, red wine, coriander seeds, olive oil

Market salad, fennel, radish, carrot, citrus, pistachio

Roasted cauliflower, harissa, tahini, pomegranate, almonds

Dessert

Whipped rice pudding, rhubarb sorbet, pistachio, puffed rice

Grilled lemon cake, tarragon anglaise, peach

Pave of bitter chocolate, crème fraiche, mandarin

"Keep it simple and cook with naturally produced ingredients just as Mother Nature intended."

Excerpted from What's for Dinner? by Curtis Stone. Copyright © 2013 by Curtis Stone. Excerpted by permission of Ballantine Books, a division of Random House LLC. All rights reserved. No part of this excerpt may be reproduced or reprinted without permission in writing from the publisher.