

moral  
morels



June 14<sup>th</sup>, 2018 | 6:00 pm | Charity Dinner and Wine Paring  
Featuring Ojai Valley Inn Executive Chef Truman Jones  
Executive Pastry Chef Joel Gonzalez and Beverage Director Melissa Lamb

PASSED CANAPES

Morel Macaron, Truffle Cream, Sea Salt  
Sourdough Pillow, Asparagus Mousse, Morel Powder  
Goat Cheese Galette, Morel Gel

*Domaine Carneros Brut, 2013*

AMUSE BOUCHE

Melon, Hazelnuts, Morels

SALAD

Morel Mushrooms “a la Greque”  
Tomatoes, Baby Vegetables and Herbs

*Lieu Dit Chenin Blanc, Santa Ynez Valley, 2016*

SOUP

Spring Pea Velouté  
Morel Custard, Mint and Parmesan

*The Ojai Vineyard Rose, California, 2017*

FISH

Black Bass  
Ragout of Morels, Fava Beans and San Daniele Ham, Banyuls Jus

*Relic “Kashaya” Pinot Noir, Sonoma County, 2014*

FOWL

Quail  
Fennel, Grapes, “Blanquette de Morilles”, Seeded Crisp

*Qupé Syrah, Central Coast, 2015*

FARM

Rib Eye Cap  
Marrow Crusted, Morel Mousseline, Garlic Greens “Farci”

*Star Lane Cabernet Sauvignon, Happy Canyon, 2014*

SWEET

Morel Chocolate Cremeux  
Cocoa Nib Soil, Morel Micro Sponge, Black Walnut Brittle, Truffle Gelato

*Taylor Fladgate 20 Year Tawny Port, Douro, NV*