



The Inn at Spanish Bay
Wednesday, July 2, 2025

Appetizer

Seared Day Boat Scallops
Charred Cauliflower Purée
Meyer Lemon Emulsion

Salad

Arugula, Treviso, Oranges, Candied Pecans
Roasted Pear Vinaigrette

Entrée

Grilled Jidori Chicken Breast
Cauliflower Puree, Braised Artichoke
Humboldt Fog Goat Cheese
Chardonnay Gastrique
OR
Grilled Sea Bass
Pea Risotto, Pickled Fennel, Red Onion Slaw

Dessert

Dark and White Chocolate Velvet Dome
Marinated Raspberries

Chef David Duron

Chef Nikki Salazar