



*A VERY SPECIAL MENU
IN HONOR OF RONALD J. RADOICICH*

FRIDAY, JUNE 8TH, 2007

PASSED HORS D'OEUVRES:

*HOUSE CURED TASMANIAN SEA TROUT TARTARE,
SOUR CREAM BLINI*

*KINGSBURG GOLD TOMATO
FILLED WITH DILL-CELERY SALSA*

*MARINATED GULF SHRIMP
WRAPPED IN PROSCIUTTO AND BASIL*

*MINI MUFFALETTA CROQUETTE,
CAPER AIOLI*

DINNER

*MAINE LOBSTER-SPINACH STRUDEL
BLACK TRUFFLE BUTTER SAUCE*

*DUCK CONFIT
WITH GRILLED ASPARAGUS & JERUSALEM ARTICHOKE SLAW,
SPICED CHERRY COMPOTE
AND POACHED RANIER CHERRIES*

*BRAISED BEEF SHORT RIB
WITH PEPPER FILLED SQUASH BLOSSOM,
FAVA BEAN-KING OYSTER MUSHROOM RAGOUT*

*RASPBERRY BAVARIAN FILLED
CHOCOLATE 'BALLOON',
WITH CHAMBORD MARINATED RASPBERRIES*

MENU PREPARED BY:

*CHEF ROY HARLAN, SLATES RESTAURANT, FRESNO
CHEF JON KOOBATION, JON'S BEAR CLUB, REEDLEY
CHEFS KARSTEN HART & JAMES OVERBAUGH, ERNA'S ELDERBERRY HOUSE, OAKHURST*