

“The Social”

The ChileCo Social is a magical & unique dining experience. It is a gathering of a limited number of guests, for the enjoyment of each others company while being treated to a five course wine and dinner pairing in celebration of artisanal goods, local farmers, ranchers and fisherman.

Seating is limited at each Social. Reservations are required and taken on a first come, first serve basis. Socials start approx. one hour before sunset on that day

2010 Social Calendar

Earth Sunday, July 18th at the Farm. Raw Roots. Fruit of the Bloom. Organic Farming.
Wind Sunday, September 12th at an undisclosed rooftop. Mafia Wars. Truffles. Urban Development.

Heart Sunday, October 17th - Details to be revealed to Season Pass Holders Only.

2010 PAST SOCIALS

Water Sunday, March 21st at Catalina Offshore. Blind Sake Tasting. Sustainability & Searchin Urchin.

Fire Sunday, May 16th at Torrey Pines Beach. Salt Cured & Off the Stake. Park Rehabilitation.

Social Menus are listed on the following pages

Seating is limited & reservations are **necessary**.
Reservations can be made online at: <http://www.ChileCoCatering.com/News>

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Earth – at the Farm, Raw Roots & Can
July 18th – Suzie's Farms

Libations

Aguas Frescas sinfully pure even without the Booze
Summer Peach & Thai Basil Bellini (ie: fruit puree + champagne)

Chef's Introduction: Welcome to Suzie's Farms where those of you novice "Iron Chefs" are invited to arrive at noon for a light lunch and the experience of picking, prepping & cooking the cuisine of the evening under the direction and guidance of Chef Scotty. This Menu will embrace the spirit of the vegetables grown from the very Mother that nurtures our spirits and feeds our souls . . . salutations from Gaia.

Appetizers

"For Starters" Gathered Ingredients & Tender Love off the Grille

Amuse Bouche

Valdeon-Sun Flower Seed stuffed Squash Blossom Tempura with Mole le Courgette

1st Course

A Wild Rocket Ensalata with Fallbrook Avocado Oil-n-Blood Orange Mist and Brochette of Zebra Tomato, Fried Egg, Sauce Béarnaise on Grilled Lemon Pugliese

Intermezzo

Fennel-Honeydew Granite

Fin-n-Foie

Catalina Offshore Fresh Catch with Black Currant-Basil Salsina & Sunified Polenta
Grilled Quail with Sweet Pea Oatmeal & Summer Vegetable Ragout

Dessert

Suzie's Farms Strawberry Pavlova with Cardamom fluffed Meringue, Vanilla Bean Whipped Farmers Cream, Passionfruit & Kiwi Coulis

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'WIND' Social – a rooftop near you!
Sunday, September 12th

Libations

House Limoncello Shots
Chianti Sangria melded with Local Summertime Fruits

Appetizers

Truffled Chateau Briand Canape with Chioggia Beet, Watercress, Fresh Horseradish

Corrupt Lady Pretty Pink Shrimp dipped in the Sassiest Scarlet Sauce known to Man

Be-Deviled Quail Eggs with Tsar Niccolai Estate Osetra Caviar

Amuse Bouche

Quail de Blanca Quail Confit Nibblet politely simmered in Moroccan Spices, Lathered with Pomegranate Molasses & Dusted with Fennel Pollen

1st Course

Cado Avo Chilled Avocado Soup with Key Lime Crème Fraiche Swirl & Sea Bean Salsina, Petite Dungeness Crab Panini on Lemon Pugliese

Intermezzo

Blood Orange-Caraway Sorbet

Piece de Resistance

Le Truffle Pan Seared Muscovy Duck Breast with White Truffle Beurre Blanc, Crispy Artichoke-Sun-dried Tomato Risotto Cake, Grilled Rapini & Fresh Black Truffle Shavings

Dessert

Ode to Fig Caramelized Black Mission & Fresh Adriatic Fig Terrine with Whipped Chevre, Balsamic Caramel & Pignolia Praline Chard

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PAST & COMPLETED SOCIALS

“WATER” Social

On Sunday of March 21st at 6:21pm

Hosted by Catalina Offshore in Linda Vista

Our first Social of 2010 embraces the element of water. And what could be more fitting than discussing the sustainability of the Oceans at Catalina Offshore. Amongst many a surprises – we will get down n’ intimate with Uni, experience a blind sake tasting, spoon up some off the charts grub and as always – dine to the flicker of 1,000 candles. The experience exceeds any preconceived notations and will sure leave you awestruck and inspired! Spaces are limited

The Menu

Artesian Wine Pairings by Holiday Wine Cellars & Blind Sake Tasting

Libations

Bluewater Iced down Melancholy of the Sailor Sort

Beginners

Pacifico Chef Scotty's seasonally Organic Innovations of Yellowfin, Caviar, Ebi & More

Amuse Bouche

the Cure Chef Scotty's Sampling of Salt Cured Fishies

1st Course

Unified Thai inspired Uni Risotto with Diver Boat Sea Scallop on Lemongrass Kabob

Intermezzo

Entrée

It's a G-thang! Gingerized pan-seared Grouper*, Tandori Béchamel, Wok'd Garbanzo
Minestra

Dessert

Pink Panther Pink Pepper-White Chocolate Crème Brulee with Fennel laced Shortbread

*Please note: all of the fish in our menu is supplied by Catalina Offshore & is all sustainable, non-endangered species. * The Grouper is the Pink Grouper raised in Baja.*

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'FIRE' Social at Torrey Pines

Sunday, May 16th

Wine Pairings by Holiday Wine Cellars

Libations

Chijito Muddled Mint, Sailer Jerry Rum, Key Lime Juice & Splash of Grand Marnier

Pina-me-lada – Cracked Coconut with Pineapple Ice Cream, Rum & Passionfruit Juice

Appetizers

Dungeness Crabpop politely wrapped around a Lemongrass Skewer with Star Anise Aioli

Hawiaaan Bling Bling Chicken Drums basted in Guava-Pasilla Chile BBQ Sauce

Wok my Way Fried up Fritto Misto with Serrano Chile, Kefir Lime & House Curry

The Menu

Plant-n-Tame Sprouted Garbanzo Hash-Hash, Spamified Sea Scallop, Coriander Oil

Fresca Amore Watermelon Salad, Mizuna, Rollingstone Chevre, Cayenne laced
Hazelnut, Apricot-Meyer Lemon Vinaigrette

Intermezzo

Pineapple-Power Sour Sorbet

Entrées served Tableside

Jerked Up Fulton Valley Farms Chicken with a Deep Caramel Spiced Rum-Lick & Sofrito
laced Sage Mountain Farms Organic Collard Greens

Oceans Away Jasmine Green Salt encrusted Opah with Smoked Papaya Coulis &
Candied Ginger-Coconut embellished Burmese Red Rice

This Little Piggy went to the Spiget! That's right the real deal Campfire Kahlua Pork served
over Scotty's Smashed Plantain Hash

Taco Smores House Marshmallows, Vahrohna Majari Chocolate, Fresh Mango Salsa &
House fried Tacos . . . oh – and your souvenir stick of course!

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