

# Chef's Table

Guest Chef: Jeremy O'Donnell



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## First

### **Lavender Goat Cheese Napoleon**

*With honey rosemary gastrique using TEN Degrees Lavender white chocolate*

## Second

### **Fennel Crusted Albacore Tuna**

*With smoked tomato consommé with shaved TEN Degrees Himalayan Salted dark chocolate*

## Third

### **Peppered Alberta Lamb Loin**

*With Alberta sour cherry and raspberry dark chocolate demi, white chocolate with cocoa nib pomme puree, and roasted beets*

## Fourth

### **Aztec Dark Chocolate S'more Panna Cotta**

*With TEN Degrees Aztec chocolate and graham wafer tuile*