

PEAK HARVEST FESTIVAL COACHELLA VALLEY BLOOD ORANGE

"In the wintertime, in the snow country, citrus fruit was so rare, and if you got one, it was better than ambrosia."

-James Earl Jones

Believed to have been a result of a genetic mutation, blood oranges are named for their deep red colored fruit and juice, a result of anthocyanin which develops when they ripen during warm days and cool nights. They tend to have less seeds, are easier to peel and have a sweeter taste than other varieties. Blood oranges originated from Sicily, but in the U.S are primarily grown in California and Texas. Citrus fruits, including blood oranges, lemons and grapefruits, have long been known as an excellent source of vitamin C, with even rumors of pirates having a daily ration to stave off scurvy.

We invite you to join us for a very special menu celebrating the beguiling blood orange with exciting, original flavors, textures and platings.

STARTER

Baja Shrimp

Panacha Seared Baja Shrimp Highlighted with Moro Blood Orange,
Pink Navel Orange Vinaigrette, Madison Farm Field Greens,
Crispy Forbidden Black Rice

2016 Twomey Sauvignon Blanc, Silver Oak Sonoma County, CA

MAIN

Maine Lobster

Orange Infused Poached Lobster Tail, Israeli Couscous,
Blood Orange Segments, Coachella Valley Artichoke, Meyer Lemon Gel
2015 Joseph Drouhin, Chorey-Les-Beaune Pinot Noir, Burgundy, France

DESSERT

Valrhona Chocolate Mousse

Moro Blood Orange Confit, Murray Family Farms Buddha Hand Citron,
Vanilla Cream, Crisped Guanaja Chocolate, Candied Valencia Orange

Sandeman Reserve Ruby Porto



\$89 per person | \$39 wine pairing

Individual Course Pricing Available: Starter \$25 | Main \$58 | Dessert \$14

Prices do not include tax or gratuity

MORGAN'S
in The Desert