

Savory Thymes

GULF COAST FUND

Drink

ABITA BEER, MILL VALLEY BEER WORKS
MATHIS GRENACHE
MEDLOCK AMES SAUVIGNON BLANC
SCRIBE PINOT
CHOCOLATE MINT TEA

To Start

ROASTED PEANUTS
RED ROME BEAUTY APPLES
FRIED CATFISH AND HUSH PUPPIES
TARSIS RED PEPPER SOUP WITH DUNGENESS CRAB

Savory

GUMBO THREE WAYS
SERVED WITH
JASMINE RICE
EATWELL FARM COLLARD GREENS
THREE VARIETY FRESH MILLED TERRA FARM CORNBREAD

RABBIT SAUSAGE PREPARED BY JOSEPH HUMPHREY OF CAVALLO POINT RESTAURANT
SEAFOOD PREPARED BY DAVID JOHNSON OF DAVEY JONES DELI
Z'HERBES PREPARED BY MARK GOODGER OF FRONT PORCH RESTAURANT

GEORGIAN SHRIMP BOIL WITH POTATOES AND CORN

Sweet

PRALINES
MINI PECAN PIES
SEASONAL FRUIT PIES

COOK AND CONVENER, ALI GHIORSE
CATFISH AND HUSH PUPPIE FRY, DAVID JOHNSON AND ASWAD STEEL
GUMBO CHEFS, JOSEPH HUMPHREY, DAVID JOHNSON, AND MARK GOODGER
SHRIMP CHEFS, KAYNE RAYMOND AND JOEL RAAS
BAKER, DOMINIQUE CORTARA
FLOWERS, KATHY ZICCARDI

Sunday, October 10, 2010 (10.10.10)