

Savory Thymes

HEYDAY INSTITUTE - A READING WITH GARY SNYDER AND TOM KILLION

To Drink

MUMM NAPA, CUVÉE M, NAPA VALLEY, CA
CHINON, CUVÉE TERRIOR 2007, FRANCE
CLOS DU BOIS, CHARDONNAY 2008, NORTH COAST, CA
ROSE GERANIUM LEMONADE

To Start

MIXED SONOMA OLIVES
CHILLED SWEET RED PEPPER SOUP
KNOLL FARM TURKEY FIGS WRAPPED IN PROSCIUTTO

BEE-HIVE PIZZA

SHITAKE, TRUMPET AND OYSTER MUSHROOMS, GOAT GOUDA AND THYME
MOZZARELLA, CHERRY TOMATOES AND BASIL

Dinner

WILD ALASKAN SOCKEYE SALMON, WILD ALASKA SALMON AND SEAFOOD CO.
MANOOMIN, NATIVE HARVEST WILD RICE WITH TOASTED PINE NUTS AND PARSLEY,
FROM THE WHITE EARTH LAND RECOVERY PROJECT
JERRY DRAPER HEIRLOOM TOMATOES WITH BASIL, BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL
MARIN ROOT FARM LITTLE GEMS AND WILD ARUGULA WITH RED WINE VINAIGRETTE
DELLA FATTORIA EPI BREAD

Petite Sweets

CHOCOLATE BROWNIES
NONNIE J'S BISCOTTI WITH ANISE SEED
MINI FIG GALETTES
RED FLAME GRAPES

COOK AND CONVENER, ALI GHIORSI
SALMON BAKE, BRADLEY MARSHALL AND GUSTAVO EVANGELISTA
BEE-HIVE PIZZA, JOEL RAAS
PETITE SWEETS, DOMINIQUE CORTARA
FLOWERS, KATHY ZICCARDI

Saturday, September 26, 2009