

# *Savory Thymes*

# *Metta Institute*

## *Drink*

IRON HORSE, 2003 CLASSIC VINTAGE BRUT, SONOMA COUNTY  
STUBBS VINEYARD, CHARDONNAY 2005, MARIN COUNTY  
STUBBS VINEYARD, PINOT NOIR 2006, MARIN COUNTY  
ELDERBERRY ROOT HERBAL ELIXIRS, TAMARA WOLFSON, MARIN COUNTY

## *To Start*

ENDIVE WITH REDWOOD HILL GOAT CHEESE, KNOLL FARM MISSION FIG AND HONEY GLAZED WALNUT  
FIRE ROASTED GYPSY PEPPER CROSTINI, FULL BELLY FARM  
BREAKFAST RADISH WITH SPRING HILL SWEET BUTTER AND FLEUR DE SEL, STAR ROUTE FARM  
BEE-HIVE PIZZA WITH KALAMATA OLIVES, FETA CHEESE AND THYME  
SONOMA MIXED OLIVES  
TINY CRAB APPLES

## *Dinner*

GRILLED MARIN SUN FARM CHICKENS WITH HILLSIDE GARDEN HERBS  
YELLOW EYED BEANS WITH OLIVE OIL AND ROSEMARY, RANCHO GORDO  
EARLY GIRL TOMATOES AND BASIL, DIRTY GIRL FARM  
MIXED ARUGULA AND CRESS SALAD WITH HONEY THYME VINAIGRETTE, MARIN ROOT FARM  
DELLA FATTORIA EPI BREAD WITH STRAUS SWEET BUTTER AND FLEUR DE SEL

## *Dessert*

PETITS MACAROONS CHOCOLATS, FILLED WITH BITTERSWEET CHOCOLATE GANACHE  
WHITE EARTH ROSE HIP AND BERGAMOT JELLY THUMBPRINT COOKIES  
MUSCAT, FANTASY, THOMPSON AND GRAPES  
MISSION AND TURKEY FIGS, KNOLL FARM

COOK AND CONVENER, ALI GHIORSI  
GRILL, KAYNE RAYMOND  
BEE-HIVE PIZZA, LUKE MACANN  
BAKER, DOMINIQUE CORTARA  
FLOWERS, KATHY ZICCARDI

*Sunday September 21, 2008*