

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