

# Savory Thymes

PATGONICA 'AN INSIDERS TOUR' WITH CONSERVACION PATAGONICA

## Drink

IRON HORSE ROSE 2010  
2008 GALANTE CABERNET SAUVIGNON  
2011 DAWN'S DREAM CHARDONNAY

## To Start:

KALAMATA OLIVES  
FAT ANGEL SPICED NUTS  
ENDIVE WITH GOAT CHEESE, PEAR AND CANDIED WALNUT  
SPINACH AND FETA PASTRY  
STUFFED MUSHROOMS

## Dinner

SAGE CHEDDAR BISCUITS  
JARRAHDAL SQUASH SOUP WITH CREME FRAICHE  
BRAISED BRISKET & GRILLED BAVETTE STEAK OVER HICKORY KING POLENTA  
SERVED WITH ROASTED JULIETTE TOMATOES AND A PARSLEY  
THYME GREMOLATA  
MIXED LETTUCE WITH A LAVENDER AND HONEY VINAIGRETTE

## Dessert

MEYER LEMON RICOTTA CHEESE CAKE  
SERVED WITH LEMON VERBENA & YERBA SANTA TISANE

COOK AND CONVENER, ALI GHIORSE  
GRILL, CHEF KAYNE RAYMOND  
PASTRY CHEF, DOMINIQUE CORTARA  
FLOWERS, KATHY ZICCARDI

Saturday, October 27, 2012

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