

Savory Thymes

DINNER TO DYE FOR
A BENEFIT FOR PERMACOUTURE

Drink

DELAPIERRE CLÁSSIC SECO, SPAIN
SURROUND CABERNET SAUVIGNON
DRINKWELL NETTLE SOFTER

To Start

ACORNBREAD BAKED BY SUE CHIN
CARAMELIZED SPRING ONION, GREEN GARLIC AND THYME CROSTINI, STAR
ROUTE AND FULL BELLY FARM
FENNEL SOUP, STAR ROUTE FARM
GOOD FAITH KALAMATA OLIVES

Dinner

HASS AVOCADO WITH PACIFIC SUN OLIVE OIL AND FLUER DE SEL, BROKAW FARM
LAMB PREPARED A THREE WAYS
BRAISED HIND SHANK
ROASTED SHOULDER
GRILLED LOIN CHOP
TURTLE BLACK BEANS SIMMERED WITH ROSEMARY OVER AN OPEN FIRE, TIERRA VEGETABLE
SPRING VEGETABLES:
CARROTS, RUSSIAN FINGERLING POTATOES
ASPARAGUS WITH LEMON, CHERVIL AND SPRING HILL BUTTER
DELLA FATTORIA BRICK OVEN EPI BREAD WITH CALENDULA BUTTER

Cheese

SAN ANDREAS SHEEPS MILK CHEESE, BELLWETHER FARM
ACAPELLA GOATS MILK CHEESE, ANDANTE DAIRY
SERVED WITH:
CANDIED KOMQUATS, HILLSIDE HONEY AND
FULL BELLY FARM WALNUTS; HARTLY, SER, TEHMA

Dessert

LEMON SHORT CAKE WITH LAVENDER CREAM AND EARLY STRAWBERRIES
BLUE BOTTLE COFFEE AND NUMI TEA

COOK AND CONVENER, ALI GHIORSE
BAKER, DOMINIQUE COTARA
FLOWERS, KATHY ZICCARDI

Saturday, April 9, 2011

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SERVED WITH:
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SAN ANDREAS SHEEPS MILK CHEESE, BELLWETHER FARM

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ROUTE AND FULL BELLY FARM
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