

Savory Thymes

Slow Food Nation

Drink

A SELECTION OF WINES FROM THE SLOW FOOD NATION WINE PAVILION
HERBAL ELIXIR, ELDERBERRY ROOT, TAMARA WOLFSON

To Start

FRENCH BREAKFAST RADISH WITH SPRING HILL SWEET BUTTER AND FLEUR DE SEL, FULL BELLY FARM

Charcuterie

FATTED CALF CHARCUTERIE
TERRINE DE VOLAILLE
PÂTÉ MAISON
MORTADELLA

SALUMI - SICILIAN, SAUCISSON SEC, PEPPERONI

Savory

GRILLED LAMB LEG SERVED WITH NATIVE HARVEST BERGAMOT AND ROSE HIP JELLY, SONOMA DIRECT
MAYACOBIA BEANS WITH PATHER RANCH BACON AND THYME, RANCHO GORDO
HARICOTS VERTS BEANS AND EARLY GIRL TOMATOES WITH MINT AND OLIVE OIL, DIRTY GIRL FARM
ROASTED YELLOW FINN AND PURPLE MAJESTIC POTATOES WITH ROSEMARY, RIVER DOG FARM
ROSA PABLO LETTUCE WITH HONEY AND MEYER LEMON VINAIGRETTE, BLUE HERON FARM
DELLA FATTORIA EPI BREAD

Cheese

SALLY JACKSON'S SHEEPS MILK CHEESE
LA CLARINE'S SIERRA MOUNTAIN TOME, GOATS MILK CHEESE
MT. TAM, COW GIRL CREAMERY
SERVED WITH

HILLSIDE HONEY, JUNE TAYLOR'S DAMSON PLUM PRESERVE AND DELLA FATTORIA WALNUT CURRANT BREAD

Sweet

WEST COUNTY WILDFLOWER HONEY POUND CAKE
PETITS MACAROONS CHOCOLAT
NONNIE J'S BISCOTTI WITH ANISE SEED

Fruit

RED FLAME, FANTASY AND THOMPSON GRAPES
SEKAL AND WARREN PEARS
BLACK BEAUTY AND ROME BEAUTY APPLES

COOK AND CONVENER, ALI GHIORSI
GRILL, LUKE MACANN
BAKER, DOMINIQUE CORTARA
FLOWERS, KATHY ZICCARDI

Wednesday, October 15, 2008