

# *Savory Thymes*

*Spark!*

## *To Drink*

ETUDE 2005 PINOT NOIR  
TRUCHARD VINEYARDS 2006 ROUSSANNE  
HERBAL ELIXIR, ELDERBERRY ROOTS, TAMARA WOLFSON

## *Dinner*

MARIN ROOT FARM BREAKFAST RADISH WITH SPRING HILL SWEET BUTTER AND FLEUR DE SEL  
GRILLED LAMB LEG ON A SKEWER SERVED WITH NATIVE HARVEST BERGAMOT AND ROSE HIP JELLY  
MAYACOPA BEAN WITH SAVORY, THYME, MEYER LEMON AND OLIVE OIL, RANCHO GORDO  
ROASTED HUCKLEBERRY POTATOES WITH ROSEMARY, LITTLE ORGANICS  
DIRTY GIRL EARLY GIRL DRY FARMED TOMATOES WITH BLUE LAKE GREEN STRING BEANS WITH OLIVE OIL AND MINT  
LITTLE GEM LETTUCE WITH HONEY VINAIGRETTE, MARIN ROOT FARM  
EPI BREAD, DELLA FATTORIA

## *Petite Sweets*

PETITE MACAROONS FRANÇAIS CHOCOLAT  
DULCE DE CALABASA PUMPKIN COOKIES  
NONNIE J'S BISCOTTI WITH ANISE SEED

## *Cheese*

MT. TAM, COW GIRL CREAMERY  
RED HAWK, COW GIRL CREAMERY  
TOMME, GOAT MILK CHEESE, PUGS LEAP  
PAVE, GOAT MILK CHEESE, PUGS LEAP  
CASHAL BLUE CHEESE, IRELAND  
SERVED WITH  
HILLSIDE HONEY AND DAMSON PLUM PRESERVE

COOK AND CONVENER, ALI GHIORSI  
GRILL, KAYNE RAYMOND  
BAKER, DOMINIQUE CORTARA  
FLOWERS, KATHY ZICCARDI

*Saturday, October 4, 2008*