

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