

Savory Thymes *Word for Word*

To Drink

PT. REYES VINEYARD SPARKLING WINE
STUBBS CHARDONNAY
STUBBS PINOT NOIR
ROSE GERANIUM LEMONADE

To Start

BREAKFAST RADISH WITH SPRING HILL SWEET BUTTER AND FLEUR DE SEL
MCEVOY TUSCAN OLIVES
BUTTERNUT SQUASH SOUP WITH CHIVE, PARADISE VALLEY FARM
ENDIVE STUFFED WITH REDWOOD HILL GOAT CHEESE, PERSIMMON AND POMEGRANATE SEED AND PORT REDUCTION
FATTED CALF PEPPERONI

BEE—HIVE PIZZA
TRUMPET MUSHROOMS, TORPEDO ONIONS AND PARMESAN CHEESE
FETA CHEESE, SUN DRIED TOMATO AND THYME

Savory

SPIT—ROASTED PIG SERVED WITH GRAVENSTEIN APPLE SAUCE, CLARK SUMMIT FARM AND HILLSIDE GARDEN
MAYACOBIA BEANS WITH THYME, RANCHO GORDO
ROASTED DELICATA SQUASH WITH MAPLE SYRUP AND STRAUS BUTTER, PARADISE FARM
LITTLE GEM LETTUCE WITH HONEY AND MEYER LEMON VINAIGRETTE, MARIN ROOT FARM
EPI BREAD, DELLA FATTORIA

Cheese

RED HAWK, COW GIRL CREAMERY
MT TAM, COW GIRL CREAMERY
HUMBUG MOUNTAIN, RIVERS EDGE CHEVRE
SALLY JACKSON SHEEPS MILK CHEESE

SERVED WITH
HONEY, QUINCE PRESERVE AND WALNUT CURRANT BREAD

Sweets

BROWNIES
NONNIE J'S BISCOTTI WITH ANISE
ROME APPLE PUFF PASTRY SQUARES

COOK AND CONVENER, ALI GHIORSE
PIG ROASTER, KAYNE RAYMOND
BEE—HIVE PIZZA, LUKE MACANN
BAKER, DOMINIQUE CORTARA
FLOWERS, KATHY ZICCARDI

Saturday, October 25, 2008