

a summer Banquet

6 aug 2005

appetizers

broiled gorgonzola stuffed figs
pasteis de bacalhau
ceviche + grilled Portuguese cornbread

Nino Franco Prosecco di Valdobbiadene "Rustico"

goods

grilled zucchini + farm-fresh tomatoes with oregano
2003 Nigl Grüner Veltliner "Kremser Freiheit"

pork terrine + rosemary-pomegranate custard
NV Lazy Creek Vineyard Pinot Noir

roast rib-eye + potatoes
2003 Château d'Oupia Minervois

grilled mussels in broth
2004 Château de Roquefort Côtes de Provence "Corail"

cheese

goat la yerba
sheep chaubier
cow teleggio

2004 Giacomo Bologna "Braida" Brachetto d'Acqui

sweets

three fruit pies by Jonathan Wolfe
coffee

chefs du cuisine Alex Whitmore + Sasha Cuerda