



**JAMES BEARD HOUSE PREVIEW DINNER
MARCH 15, 2013**

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HORS D'OEUVRES

**TOMALES BAY MANILA CLAM CHOWDER,
ROASTED SCALLION**

GRILLED PORK STEAMED BUNS, KIMCHEE, SWEET SOY

**LIBERTY FARMS DUCK LIVER PATE ON CROSTINI,
RED ONION MARMALADE**

**MONTEREY SARDINE, YUZU VINAIGRETTE,
CRACKED ENGLISH PEAS**

**WITH MUMM BRUT RESERVE ROSE SPARKLING
NAPA VALLEY**

& ST. GEORGE ARTISAN DISTILLERS GIN COCKTAIL

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ENTREES

**DUNGENESS CRAB CAKES,
CHERVIL TARTAR SAUCE, FRISEE, RADISH**

**WITH CAPTURE 'TRADITION' SAUVIGNON BLANC LAKE &
SONOMA COUNTIES 2011**



**PAN FRIED SKUNA BAY SALMON,
WILD NETTLES, PICKLED RAMPS,
SOUPE DE POISSON**

**WITH HANZELL 'SEBELLA' CHARDONNAY
SONOMA VALLEY 2010**

**LIBERTY FARMS DUCK BREAST, BLOOD ORANGE,
FIDDLEHEAD FERNS**

WITH RED CAR WINERY PINOT NOIR SONOMA COAST 2011

**BRAISED FALLON HILLS RANCH LAMB SHANK,
LEMON STEWED CANNELINI BEANS,
LAVENDER MINT GREMOLATA**

**WITH EHLERS ESTATE 'ONE TWENTY OVER EIGHTY'
CABERNET SAUVIGNON ST HELENA 2010**

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DESSERT

**DELLA FATTORIA BREAD PUDDING,
CANDIED MEYER LEMON,
WHITE CHOCOLATE MOUSSE**

WITH JOSEPH PHELPS 'EISREBE' NAPA VALLEY 2011

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**MENU CREATED BY EXECUTIVE CHEF ADAM MALI
SOMMELIER NICOLE KOSTA**