

Saturday, October 31st 2009

“The Napa Valley Trade Association Tasting”

Antipasti Platters

Cured Meats: Capicola, Sopressata, Genoa Salami
Artisan Cheeses: Manchego and Telaggio Cheese
Balsamic Pickled Cipolini Onions
Marinated Artichoke Hearts
House Marinated Olives
Spicy Greens
Organic Gull Valley Tomatoes

Hors D'Oeuvres

1st:

Dungeness Crab and Apple Salad

Flour Tortilla, Micro Greens

2nd:

Pan Seared Digby Scallops

Celery Pesto, Orange Segment

3^d:

Peppercorn Crusted Alberta Bison Carpaccio

Roasted Gull Valley Tomato Salad, Shaved Reggiano Cheese

4th:

Spring Creek Ranch “Petit Tender” Crostini

Macerated Cherry and Red Currant Chutney

5th:

Slow Roasted Pork Belly

Pickled Yellow Beets

6th:

Sous Vide Alberta Beef Short Rib

Truffle Pommes Purée, Chanterelles Mushrooms, Red Wine Veal Jus

