



Wine Country Auction & Dinner Saturday, May 21, 2011

RECEPTION

Hors d'oeuvres

The Abalone Farm, Cayucos
Abalone Cruda

Melon and Prosciutto

Duck with Fava Beans

Local Black Cod Brandade Crostini,
Olive Oil, Pickled Onions

First Course

Chef Tom Fundaro, Villa Creek

Hearst Ranch Beef Tartare,
B&B Chicken Liver Pate,
Pork Pate Campagne
Skipping Stones Bread
Aperitif Port Selections

Second Course

Chef Chris Kobayashi, Artisan

Yellow Fin Tuna, Grilled Loin, Belly Conserva,
Taggiasca Olives, Fava Bean, Orange

Third Course

Chef Santos MacDonal, Il Cortile

Gnocchi di Ricotta
with a Maine Lobster Ragu

Fourth Course

Chef Mark Sullivan, Spruce

Charred Zahatar Crusted Pork Loin
and Crispy Pork Belly,
Spring Vegetable Farotto, Ham Hock Jus

Fifth Course

Chef Julie Simon, Thomas Hill Organics

Pozo Tomme, Mold Ripened Sheep Cheese
with Fennel Pollen, Chevre Frais,
Goat Gouda and Accoutrements

FIJI Water
Joebella Coffee Station
