

Outstanding in the Field Farm Dinner
October 15, 2006
Everett Family Farm
Guest Chef Justin Severino
Guest winemakers: Stephen & Pamela Storrs,
Storrs Winery



Country-style pancetta, pork shanks & apple paté
Pigs feet paté
Chicken & dry-farmed tomato rilette
Chicken liver & gizzard “campagnola”
Finochiona salami
Pickled cucumbers, pickled garlic, fire-roasted sweet pepper preserves,
& Mike Moran’s whole grain mustard
2002 Old Vine Carignane

Tomato & cucumber salad with *ravigotte* & guanciale
2005 Santa Cruz Mountains Chardonnay

Sous vide chicken breast & confit chicken legs with eggplant,
Harley Farms feta cheese, mint-zucchini-almond pesto,
with natural *jus*
2005 Christie Vineyard Chardonnay, Santa Cruz Mountains

Liver & beer sausage with caramelized pears,
pumpkin-persimmon soup, & natural *jus*
2004 Santa Cruz Mountains Petite Sirah

Harley Farms goat cheese with strawberry honey
& spiced pumpkin seeds
2004 Santa Cruz Mountains Pinot Noir

Apple streudel with red wine-raspberry zabaglione