



The Feast of the Olive Dinner

JANUARY 31, 2015
RAMEKINS CULINARY SCHOOL

Welcome Reception

RAMEKINS CULINARY SCHOOL, Lisa Lavagetto & Doug MacFarland
Savory Olive Clafoutis with 5th Street Farm Tomato Confiture
Picholine Olive and Goat Cheese Croquettes with Fennel Aioli
Arbequina Olive Oil Cracker with Quinoa and Truffled Mushroom Duxelle
Ginger Lime Olive Oil Ahi Tuna on Black Sesame Wonton Crisps

GLORIA FERRER CAVES & VINEYARDS, Blanc de Noirs, Carneros
HELLOCELLO & PROHIBITION SPIRITS, Mixologist - Fred Groth
Sonoma's Citrus Sunset - Blood Orange Cocktail

Salad

DEPOT HOTEL RESTAURANT AND GARDEN, Antonio Ghilarducci
Marsala Glazed Pork Belly with Winter Chicories, Pine Nuts, Blood Oranges
and Picholine Olives
PANGLOSS CELLARS, 2012 Sauvignon Blanc, Sonoma County

Fish

GLEN ELLEN STAR, Ari Weiswasser
Black Cod, House Made Cavatelli, Spicy Tomato Marmalade,
Black Olive Emulsion, Chorizo
ROCHE WINERY & VINEYARDS, 2013 American Oak Reserve Chardonnay, Carneros

Main

AVENTINE, Adolfo Veronese
Braised Boneless Short Ribs, Red Cerignola Olive Cake, Parmesan Crisps,
Ruby Red Port Reduction, Olive Oil Caviar
VJB VINEYARDS & CELLARS, 2013 Nero d'Avola, Sonoma Valley

Cheese

CARNEROS CAVES, Gary Edwards
Cave Aged Cheese From Tuscany to Tonopah (Beer Washed)
HIGHWAY 12 VINEYARDS & WINERY, 2012 La Piazza Super Tuscan, Sonoma Valley

Dessert

OLIVE & VINE, Catherine Venturini
Bellwether Farms Sheep's Milk Ricotta Panna Cotta with Meyer Lemon Olive Oil
and Wild Huckleberry Sauces and Meyer Lemon Olive Oil Hazelnut Cookie
JACUZZI FAMILY VINEYARDS, 2013 Late Harvest Aleatico, Sonoma Valley