



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

Soup

CAFE LA HAYE, Jeffrey Lloyd & Saul Gropman
Truffled Artichoke and Parmesan Soup with Olive Crostini
CLINE CELLARS, 2013 Estate Viognier, Sonoma Coast

Fish

the girl & the fig, John Toulze
Pan Roasted Striped Bass, Extra Virgin Olive Oil Chickpeas, Shaved Fennel,
Cured Olives, Oregano, Sun-dried Tomato Vinaigrette
ROCHE WINERY & VINEYARDS, 2013 Carneros Chardonnay, Carneros

Main

SANTÉ AT THE FAIRMONT MISSION INN & SPA, Bruno Tison & Andrew Cain
A Tasting of Shannon Ridge Lamb, Boneless Rib Eye "à la Provençale"
Picholine and Ahi Tuna Stuffed Loin "en Torchon"
Artichokes, Turnips, Piperade, Da Vero Olive Oil Pommes Purée, Lamb Jus
B.R. COHN WINERY, 2011 Olive Hill Estate Malbec, Sonoma Valley

Cheese

B&V WHISKEY BAR & GRILLE, Carlo Cavallo
Olive Oil Polenta Crisp with Warm Laura Chenel Chèvre
and Black Olive Truffle Pesto
HIGHWAY 12 WINERY, 2012 La Piazza Super Tuscan, Sonoma Valley

Dessert

CRISP BAKESHOP, Andrea Koweek & Moaya Scheiman
Matcha Tea Mousse, Black Sesame and Olive Oil Shortbread, with Almond Lace
LARSON FAMILY WINERY 2012 Gewürztraminer, Carneros