



# 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

CARNEROS BISTRO AT THE LODGE AT SONOMA, Joshua Murray  
**Charred Olive Oil Poached Artichoke with Laura Chenel Goat Cheese Mousse**  
**Castelvetrano Olives, Roasted Pepper, Fried Capers, Aged Balsamic, Olive Crackers**  
CLINE CELLARS, 2013 Estate Viognier, Sonoma Coast

## Fish

EL DORADO KITCHEN, Armando G. Navarro  
**Olive Oil Poached Escolar, Fennel Purée, Meyer Lemon, Picholine Olive Tapenade**  
B. R. COHN WINERY, 2013 Sangiacomo Chardonnay, Sonoma Valley

## Main

LASLETTE & SHISO MODERN ASIAN KITCHEN, Manuel Azevedo & Ed Metcalfe  
**Tenderloin of Kurobuta Pork Stuffed with Almonds, Dried Figs & Don Landis' Olives;**  
**Yuzu Gastrique; Furikake Rice with Nori Jam; Brussels Sprout Leaves Tossed**  
**with Crispy Chouriço**  
LANDMARK VINEYARDS & WINERY, 2012 Grand Detour Pinot Noir, Sonoma Coast

## Cheese

THE EPICUREAN CONNECTION, Sheana Davis  
**Delice de la Vallee, Le Trois de Fromage and Creme de Mouton**  
**Drizzled with Tall Grass Olive Oil Olivo Nouvo and Orange Blossom Cornmeal Cake**  
CLINE CELLARS, 2012 Sonoma Zinfandel, Sonoma County

## Dessert

SADDLES STEAKHOUSE AT MACARTHUR PLACE HOTEL & SPA, Ellen Silverstein  
**Olive Oil and Rosemary Madeleines with Orange Gelée, Olive Oil Gelato, Olive Oil**  
**Powder and Honeycomb Candy**  
JACUZZI FAMILY WINERY, 2013 Late Harvest Aleatico, Sonoma Valley