

Fig Fest Dinner August 11, 2007

1st Course

Grilled Pancetta Wrapped Black Mission Figs

Local Organic Lettuces / Balsamic Vinaigrette

Westbrook Uber Rhenish

2nd Course

California Swordfish Medallion

Melted Onions / Port Wine Fig Sauce

Mariposa Wine Company Cru Two Vineyard Chardonnay

3rd Course

Mary's Free Range Chicken Cooked under a Brick

Dried Figs / Chinese Long Beans / Toasted Almonds

Olive Vinaigrette / Potato Gnocchi

Vineyard 208 Barbera

4th Course

Fig Clafouti

Vanilla Citrus Crème Anglaise

Quady's Essensia

5th Course

A Tasting Of Local Cheeses

Fig Preserves and Crostini

Ficklin Vineyards Tawny Port

\$125 per person

Items subject to availability