

GEMMELLS & CALIFORNIA TASTE

Present:

“Spring Bounty”

(Wines of Organic and Biodynamic Producers)

Wednesday March 5th 2008

Menu

Spring Spinach and Four Cheese Souffle

Chef Byron's blend of four cheeses with spring spinach into an airy delight topped with a buerre blanc

Paired With

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*Fuellette of Peas*

*Puff pastry filled with Cantoar Farms Organic English Peas*

*Paired With*

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Jorgenson Farms Endive Salad

Crisp Endive tossed with walnut oil and 12yr old sherry vinegar topped with Humbolt Fog Goat cheese

Paired With

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*Pasta Mista*

*Homemade ravioli filled with porcini mushrooms and finished with white truffle oil paired with Santa cruz*

*Artichoke cannelloni and Gemelli with a fresh tomato ragout*

*Paired With*

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Chocolate Almond Souffle

Byron signature Chocolate Almondlé with Chocolate Almond Souffle

Paired with

