

Saturday, October 31<sup>st</sup> 2009

“The Napa Valley Trade Association Tasting”

**Antipasti Platters**

*Cured Meats: Capicola, Sopressata, Genoa Salami*  
*Artisan Cheeses: Manchego and Telaggio Cheese*  
*Balsamic Pickled Cipolini Onions*  
*Marinated Artichoke Hearts*  
*House Marinated Olives*  
*Spicy Greens*  
*Organic Gull Valley Tomatoes*

**Hors D'Oeuvres**

**1<sup>st</sup>:**

**Dungeness Crab and Apple Salad**

*Flour Tortilla, Micro Greens*

**2<sup>nd</sup>:**

**Pan Seared Digby Scallops**

*Celery Pesto, Orange Segment*

**3<sup>d</sup>:**

**Peppercorn Crusted Alberta Bison Carpaccio**

*Roasted Gull Valley Tomato Salad, Shaved Reggiano Cheese*

**4<sup>th</sup>:**

**Spring Creek Ranch “Petit Tender” Crostini**

*Macerated Cherry and Red Currant Chutney*

**5<sup>th</sup>:**

**Slow Roasted Pork Belly**

*Pickled Yellow Beets*

**6<sup>th</sup>:**

**Sous Vide Alberta Beef Short Rib**

*Truffle Pommes Purée, Chanterelles Mushrooms, Red Wine Veal Jus*

