

SAMPLE LIBRARY TASTING MENU

**MENUS CHANGE MONTHLY;
CONTACT ELIZABETH FOR CURRENT OPTIONS**

FIRST COURSE

Ensalada de Pato con Mango

Salad of pecan-smoked Gunthorp duck, first-of-season Honey Manilla mangos, oil-cured black olives, sweet sherry dressing, organic baby greens.

2002 Domaine Marcel Deiss "Engelgarten" Bergheim, Alsace, France

SECOND COURSE

Carnitas de Conejo, Tamal de Hierbas Verdes, Morillas

Crispy carnitas of Gunthorp rabbit with herby, polenta-style corn masa tamal. Brown-butter morel mushrooms, Bayless Garden microgreens.

2008 Littorai Vin Gris of Pinot Noir, Anderson Valley, California

THIRD COURSE

Langosta al Guajillo

Pan-roasted Maine lobster in garlicky red chile guajillo sauce. Black bean rice, crispy knob onions, Mexican queso añejo, grilled green beans.

2006 D. Ventura Viña Caneiro, Ribeira Sacra, Spain

FOURTH COURSE

Pascal de Borrego

Roasted rack of Elysian Fields lamb in rustic pascal (sauce of ancho chiles, pequín chiles, pepitas, epazote) of roasty beets, chayote and calabacitas. Red-chile polenta (made from toasted Iroquois white corn).

2006 Clos Du Mont Olivet Châteauneuf-du-Pape, Rhône Valley, France

FIFTH COURSE

Churros y Chocolate

Warm, crispy, fresh churros with thick, bittersweet Oaxacan hot chocolate for dunking and Mexican vanilla ice cream (scented with kaffir lime leaf).

2006 Justin "Obtuse" Paso Robles, California

