

SAMPLE LIBRARY TASTING MENU

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

FIRST COURSE

Ensalada de Jícama con Camarones

Salad of Atlantic “Royal Red” shrimp with crunchy jícama (infused with smoked paprika), lime-scented pineapple, orange and grapefruit. Tamazula-pickled City Farm radishes, cilantro oil, lime air, chile threads.
NV Jean Vesselle Brut Rosé “Oeil de Perdrix” Bouzy, Champagne, France

SECOND COURSE

Ceviche Verde

Sashimi-grade Hawaiian ahi tuna with Mexican “chimichurri” (cilantro, parsley, roasted garlic, serrano chile, olive oil), fresh-squeezed lime juice, cucumber and jicama.
Roasted fennel, fennel pollen, dry Jack chicharrón, pinenut crunch.
2008 Gramona “Gessami” Penedès, Spain

THIRD COURSE

Mariscos al Mojo “Blanco y Negro”

Pan-roasted Maine lobster and Viking Village day-boat scallops with black-and-white mojo (fermented black garlic, white garlic, olive oil, chipotle, lime). Nichols Farm spinach, puffed quinoa, Bayless Garden chives.
2005 Buglioni “Il Rufiano” Valpolicella Classico Superiore, Veneto, Italy

FOURTH COURSE

Borrego en Mole Negro

Elysian Fields lamb loin with Oaxacan black mole (3 chiles plus 25 other ingredients). Black bean tamalón, wood-grilled green beans, tangy jamaica jewels.
2006 Bodegas Ateca “Atteca” Old Vines Garnacha, Calatayud, Spain

FIFTH COURSE

Tartaleta de Chocolate con Cajeta

Crispy crusted tart of creamy Mexican chocolate and unctuous cajeta. Toasted marshmallows, graham cracker “gravel,” goat cheese ice cream and height-of-season local strawberries.
1995 Niepoort Colheita, Douro Valley, Portugal

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