



Marla Bakery Dinner Series

February 9, 2014

Menu

~ Whey Cracker, Stonefruit Mostarda, Farmer's Cheese ~
Guiborat Blanc de Blancs Grand Cru Champagne

Soup of Green Garlic, Dungeness Crab & Preserved Kumquat
Alzinger "Steinertal" Smaragd Gruner Veltliner 2012 Wachau

Pickled Herring, Creamed Kohlrabi & Dark Seeded Rye Bread
La Gitana Manzanilla Shery

~ Cultured Butter with Bread ~

Salad of Baby Mustard Greens, Fennel, Picked Herbs & Citrus Vinaigrette
NPA "Marla Bakery Blend" Sauvignon Blanc mv Sonoma County

Olive Oil Poached Black Cod, Melted Wild Mushrooms & Nettles
Pattes Loup "Butteaux" 1er Cru Chablis 2011

Roasted Quail, Winter Bread Salad, Mixed Turnips and their Greens
Lopez de Heredia "Tondonia" Reserva Rioja 2002

Citrus Pot de Crème
Amaro Nonino