



Tasting Menu

Monday, September 26, 2011; Epic Roasthouse

Paired with wines from Staglin Family and Madrigal Cellars, Napa

Hors D'oeuvres

Station of Charcuterie: Porchetta/ Terrine or Pate / Rillet / Pork Confit / Head Cheese / Bresaola

Shots of Ceviche

Summer Tomato Crostini with Warm Mozzarella

Madrigal Sauvignon Blanc



Seared and Marinated Crispy Skin Onega Snapper

Tuscan Melon Coulis, Cucumber-Radish and Pine Nut Salad, Key Limes and Vanilla Candied Jalapeno

Staglin Estate Chardonnay

Crispy Sweetbreads Peach Cobbler

Bacon, Dandelion Greens and Smokey Corn Vinaigrette

Pairing is pending...

Grilled Bavette

with Caramelized Grits Cake, Calimyrna Fig BBQ

Sauce

Chanterelle and Torpedo Onion Salad

Staglin Estate 06 Cabernet

Wood Oven Braised Osso Bucco

Ragout of Fresh Cannellini Beans and Summer Peppers with Elephant Heart Plum Jam

Madrigal Syrah, 'Sonnet'



Platters of Apricot Blackberry Fritters

Platters of Baby Blueberry Shortcakes

---Chef JAN BIRNBAUM



Paso Prime raises a cross of French Charolais and American Angus steer on the California Central Coast in and around Paso Robles. Chefs with classical French training instantly recognize the rich and rustic flavors matching the finest beef they had in France. It is now sustainably pasture raised here in California with no added hormones and no antibiotics, grazing freely on open ranges with no use of any feed other than native California grass.

Naturally Weaned: By allowing our calves to nurse on their mothers until they intuitively begin to graze, our ranchers encourage natural tenderness through absorption of whole mothers' milk and develop exquisite marbling never before seen in grass fed beef.

Sustainable: Our steer graze at a maximum of three head per acre. By rotating our herds through fertile pastures we sustain the land's ability to consistently produce beef imbued with the fine flavors, textures, and dense nutrients that meet our clients' high expectations.

Pasture Raised: The only food provided for our steer are lush pastures full of Central California Coastal grass. The natural growth process is stimulated by this high energy feed causing a gradual, natural weight gain enhancing the flavor of the beef by maintaining our steer's natural body chemistry in an alkaline state instead of encouraging an acidic state that can occur with other feed sources. This natural pasture grazing process offers a sense of terroir from the Central California Coast bringing sweetness to the beef without unintended consequences.

Free Range: Treating our animals with care and kindness amounts to treating ourselves the same way. In addition to this humane practice alleviating stress and protecting the health of our steer, it contributes to the flavor of the beef by preventing the release of hormones associated with stress reactions which would detract from the flavor and tenderness of the beef.

No Added Hormones, No Antibiotics

No Corn – Gluten Free: