

Ideas in Food



Craigie on Main & Ideas in Food *Thursday, July 29, 2010*

Canapés:

house-made sobrasada, creamy eggplant purée
rillettes of house-smoked bluefish, paddlefish caviar
truffled potato fritter, cubanelle pepper crème
mozzarella noodles, tomato, basil, smoked capers

Amuse Bouche:

Sashimi of Dayboat Sea Scallop
shiro plum, avocado, yellow tomato coulis
“Bulles” Touraine Brut **Jean-François Merieau**

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Fifteen-Herb Cured Striped Bass  
*lardo, zucchini, red turnips*  
2008 Grüner Veltliner Kremser Freiheit **Nigl**

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Miso and Sake-Lees Marinated Line-Caught Swordfish
summer lobster succotash
2008 Jasnières “Prémices” **Domaine de Bellivière**

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**Carrot Pot-Au-Feu**  
*foie gras, nectarines, chanterelles*  
2009 Bandol Rosé **Domaine de Terrebrune**

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Slow-Roasted Elysian Fields Lamb Neck
cucumber-cherry-poblano salsa, torpedo onion, sheep’s milk ricotta dumpling
2006 Barbaresco “Torre” Produttori del Barbaresco

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*Spice-Crusted Skirt Steak*  
*hon shimeji mushrooms, pea tendrils, snail-farro ravioli*  
2007 Vin de Pays de Gard “Cuvée Counoise” **Domaine Monpertuis**

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Leonora Goat’s Milk Cheese (León, Spain)
fennel, Maine blueberries, pine nuts

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**Local Corn Tart**  
*blackberries, lemon-verbena ice cream*  
2008 Muscat **Mas Amiel**