

June 7-8, 2010

1st Course:

Wild Borracho Tomato

Single Village Oaxacan Mescal, Chili & Lime

2nd Course:

River Wild

Pacific Salmon Escabeche & Trout Roe

3rd Course:

Call of the Wild

Goose Liver, Quail Egg & Foraged Mushrooms

4th Course:

Wild Hare

Roasted Rabbit Leg & Smoked Rabbit Sausage with
Summer Corn

5th Course:

Hog Wild

Pork Terrine, Smoked Ham & Jowl Bacon with Raw Collard
Green & Fermented Pickle Salad

6th Course:

Wild Fire

Custard Cake, Sour Cherries & Meringue

48 nights