



SENSATIONAL SPRINGTIME BARBECUE

CHEF TIM BYRES | Friday, 05.14.2010, 7 pm

Hors d'Oeuvre

Smoke's Andouille with Caraway Cabbage
Borrachos > Mezcal-Marinated Tomatoes
Pickled Pink Gulf Shrimp with Rio Star Grapefruit
Pimento Cheese Croquettes with Tejano Chile Sauce
Real Ale Brewing Company Full Moon Pale Rye Ale

Dinner

CHICKEN AND GOOSE LIVER PÂTÉ

with Ham Jelly, Smoked Onion Marmalade, and Fire-Toasted Buttermilk-Dill Bread
Becker Vineyards Viognier 2009

TIM'S OLD FASHIONED PIT HAM ROLL AND PORK SPARE RIB

with Frittered Okra, Oak Cliff Honeycomb, and Fancy Mustards
Becker Vineyards Reserve Malbec 2007

PIT-ROASTED CABRITO AND MASA

with Tamarind-Goat's Milk Cajeta, Local Goat's-Milk Crema, and Red Cactus Pear Salsa Verde
Becker Vineyards Newsom Vineyard Reserve Cabernet Sauvignon 2007

BIG TEXAS BEEF BARBECUE THREE WAYS

Coffee-Cured Brisket, Short Ribs, and Smoked Paprika Hot Link,
Served with Dallas Farmers' Market Creamer Peas and Hominy Casserole
Becker Vineyards Wilmeth Vineyard Reserve Cabernet Sauvignon 2007

HILL COUNTRY BLUEBERRY BUCKLE

with Preserved Fredericksburg Peaches and Sweet Lavender Cream
Becker Vineyards Clementine Late Harvest Viognier 2009

**THE JAMES BEARD
FOUNDATION**