

mendocino music festival opening gala

Sostenuto

a celebration of sustainability

Friday, July 10, 2015

6:00 pm- 9pm

In the Barn

welcome back the excitement begins

Small Bites

wild caught octopus takoyaki with spicy aioli
seared Niman ranch lamb tartare, quail yolk, sourdough crisp, mint, caper-spring red onion
vinaigrette
sashimi ahi poke and crispy wonton
tempura avocado, dungeness crab salad and pumpkin seeds

Antipasti

Americana prosciutto, Fra'mani pistachio mortadella,
salami nostrano, Molinari coppa
marinated asparagus, roasted peppardew peppers, italian olives,
haricot verts, and grilled artichokes

Cheese Board

Cowgirl creamery Pierce Pt. and Chimney Rock
Redwood hill Farms aged goat milk cheddar
Stilton Blue cheese
Parmigiano Reggiano
Marin French truffle Brie
accompanied with crisps, savory wafers, flatbreads, and breadsticks

Fire Pit

Where there's fire there's fizz

gentlemen's port & almond-sweet basil panna cotta
chocolate molten cake with coffee liqueur and whipped crème fraiche
chilled champagne

Bauccio House

Eat Dessert First

Alba farms strawberry & rhubarb pie
Ian Farrell Signature Desserts

Bocce Ball Court

Fire and Ice

wood fired roasted california diver scallop over puffed rice, pea tendrils and baby artichokes
Pen Cove mussel au gratin
Bodega bay oysters vichyssoise

Diver scallop crudo, granny smith apple, shiso, smoked chili and ginger vinaigrette
fresh pacific coast oysters served with
champagne vinegar sorbet
cucumber mignonette with wasabi tobiko
spicy bloody mary sorbet

Spa

Food & Art

petit "Open Space meats" beef medallion, basil crumb and potato frites
mini english muffin, quail egg sunny side up, truffle and chives
"Bear farms" heirloom tomato, local burrata cheese, basil and sourdough spoon
"hefeweizen" beer poached and seared bratwurst & beluga lentil
brioche, lemongrass free range chicken, house mustard, tomato and frisee

Outdoor Kitchen

Wood Fired and Spit Roasted

Flatbreads

"pomodoro, maiale, formaggio"

fresh roasted tomato, americana prosciutto, shaved parmesan

"margherita"

Happy Boy heirloom tomatoes, fresh basil and parsley,
Belfiore Mozzarella Fresca, California EVOO, Sparrow Lane Balsamic Reduction

"shrimp, boquerone and sicilian olives"

extra virgin olive oil, parsley, roasted garlic, capers, lemon

Grill

“Open Space Meats” standing rib roast
dry-aged and roasted with thyme and garlic
cherry compote, horseradish sauce, watercress herb butter, brioche buns

piccolo porchetta
sage, orange garlic and fennel roasted
orange-Chardonnay shellac , homemade mustard sauce

smoked frenched Diestel turkey breast
oak and bourbon smoked, glazed with honey and mustard

Summer Salads

fregola, mint, favas and prosciutto with olive oil and champagne vinegar

“I.D.P.” spinach & Ortiz strawberry salad
point reyes blue cheese, candied pistachios, balsamic and olive oil

heirloom tomato cubes, asparagus, gremolata, grilled crostini

Sides

cacio e pepe risotto

truffled yukon potato gratin

summer toybox zucchini and Global rainbow carrots

Mohr-Fry Christmas lima bean cassoulet and duck confit

The Liquor Cabinet

What’s your poison?

yuzu and sake cosmo

kimchi bloody mary

cucumber, mint, habanero gimlet

beet- lini

rose petal lemonade

old fashioned cocktail

cara cara orange and grilled pineapple giant