

Sostenuto 2017

Fedele Bauccio and his team say, “We know the opening gala for the Mendocino Music Festival has really embodied the spirit of music, so this year we won't miss a beat when we visit the sounds, smells and flavors of New Orleans. Put on your dancing shoes, bring your favorite big easy beads and join us for a night of voodoo and magic.”

appetizers

grilled watsonville artichokes | tarragon shrimp salad | fried lemon rinds
creole crawfish etouffée | southern creamy grits | arugula oil
smoked pulled pork “cochon” | pickled peaches / granny smith salad | louisiana sauce

entrees

bone-in niman ranch leg of lamb | mint pistou | sour cherry jam | cippolini onion
“open space meats” chateaubriand steak | truffle bearnaise sauce | cabernet and shallot demi
tender whole porchetta stuffed with traditional jambalaya | NOLA spices | chicory coffee shine

sides

california lobster | handcrafted andouille sausage | petaluma chicken gumbo ya-ya
central valley “next generation” hulled rice
three cheese | community grains pasta “al forno” | king crab salad | micro chives
traditional collard greens | pork cracklings | roasted mushroom
coffee roasted global rainbow carrots | maple shine | citrus crema
2,418 miles new orleans creamy grits

seafood station

grilled oysters with romano cheese and garlic butter | washington oysters & louisiana chili oil | traditional oysters rockefeller
hibachi fire grilled giant tiger prawn | louisiana chili butter | chives
fire grilled octopus “Tako” | meuniere sauce
charred crispy west coast black cod | salsa verde

NOLA deli

muffuletta of la quercia prosciutto | 'nduja | fra'mani cotto | giardiniera and olive salad | acme bread
seared mindful meats steak tartare | oyster aioli | shaved celery and tarragon coleslaw | fire roasted rosemary ciabatta toast
thai boudin sausage | green papaya salad | caper remoulade

fire pit situation

made to order biscuits
homemade butter | local berry jam
homemade boudin sausage | creamy gravy
fried free range petaluma chicken | louisiana hot sauce | orange blossom honey
duroc cured pork belly | sazerac glaze | nola style bbq sauce

antipasto boards

la quercia prosciutto | olives | redwood hills sheep cheddar
fra'mani coppa salumi | roasted peppadew peppers | point reyes blue
roasted garden vegetables | coriander hummus | seasoned greek yogurt
house made truffle pate | sour cherry jam | cornichons
fra'mani mortadella | parmigiano reggiano | fig jam
assortment of breads and crackers

desserts

bananas foster cooked onsite
banana pudding with chocolate chicory sauce
beignet bar cooked and filled to order
classic cake/pie display:
 doberge cake
 pineapple upside-down
 pecan pie
 seasonal bread pudding
 grasshopper pie
pralines cooked to order and cooled on a marble slab
chocolate centerpiece with new orleans masks, fleur de lis truffles
kings cake macarons with mardi gras colors