

mendocino music festival opening gala

# Sostenuto

a celebration of sustainability

*Friday, July 11, 2014*

*6:00 pm to 9:00 pm*

## In the Barn

### Small Bites

Zuckerman Farms roasted asparagus wrapped in americana prosciutto,  
Sciabicca lemon oil, fresh rosemary

crispy duchess potato, white cheddar cheese, roasted chanterelle mushrooms

### Antipasti

La Quercia organic prosciutto, Fra'mani mortadella with pistachios,  
salami nostrano, Molinari coppa

marinated asparagus, roasted peppadew peppers, italian olives,  
haricot verts, and grilled artichokes

### Cheese Board

assorted cheeses from Andante creamery

Cypress Grove truffle tremor

Fiscallini Farms white cheddar

Point Reyes blue cheese

Parmigiano Reggiano

Cambozola

accompanied by crisps, savory wafers, flatbreads, and breadsticks

### Fruit Stand

Ortiz Farms strawberries, blackberries, blueberries and raspberries

Miniature watermelon and cantaloupes

Frog Hollow sweet peaches

Miniature pineapples

Bite sized Gala Apples

*Signature Sostenuto Cocktail*

*Bellini Bar*

# Spa

## Slider Station

Niman Ranch lamb slider  
huckleberry relish, Vella goat cheese, fresh roasted tomato,  
kalamata olive tapenade, pretzel bun

Global Mushrooms roasted wild mushroom slider  
thyme and citrus peel, cashew and roasted garlic butter, fuji apple slaw, Fiscallini Farms cheddar, house made mustard,  
focaccia bread

Mindful Meats beef slider  
crispy onion rings, fresh tomato, bread and butter pickle,  
sharp cheddar cheese, brioche bun

San Francisco Dungeness crab cake slider  
fava bean, kale and sweet red onion, garlic aioli, toasted sourdough

*house made Zuckerman Farms potato chips*  
*Specialty Beer Tasting*

# Outdoor Kitchen

## Flatbread Pizzas

“Cosa Nostra”  
americana prosciutto, italian five cheese blend, fresh tomato sauce,  
thyme, rosemary, Global Farms chives

“From the East”  
thai style chicken, spicy dijon sauce, Laura Chenel goat cheese, arugula, red onion, chives

“Margherita”  
Happy Boy heirloom tomatoes, fresh basil and parsley, Belfiore mozzarella fresca, California EVOO, Sparrow Lane balsamic  
reduction

## Summer Salads

quinoa, roasted corn, black beans, cherry tomato, spinach, avocado, cumin-lime vinaigrette

summer greens, Ortiz Farms strawberries, Humboldt Fog goat cheese,  
candied walnuts, apple balsamic

## Grill

SunFed Farms bone-in beef rib roast  
aged and roasted with rosemary and garlic  
cherry compote, creamy horseradish, sweet potato butter, brioche bun

Tuscan porchetta di maiale  
roasted garlic butter, herb oil, balsamic glaze and house made mustard sauce

carved La Quercia Tamworth prosciutto and freshly pulled mozzarella  
shaved prosciutto, traditional mozzarella, California EVOO, Sparrow Lane balsamic reduction, house made focaccia

### Side Dishes

white corn gratin  
cherry tomato, basil, lardon

Zuckerman's scalloped potato gratin  
rosemary, thyme

garlic roasted haricot verts

Global Farms rainbow carrots

duet of RiverDog Farms roasted beets

"ratatouille"

freshly cut roasted garden vegetables, tomato-thyme sauce

## By The Cove

### Frutti di Mare

Pacific coast oysters, stone crab legs, black beard mussels,  
poached blue shrimp  
shallot mignonette, ponzu vinaigrette, fresh lemon, house infused salts

*champagne, red and white wines, sparkling and still water*

## Bauccio House

### Dessert in the Kitchen & Dining Yard

Frog Hollow peaches and blackberry Cobbler  
topped with cinnamon crumb and whipped mascarpone

assorted sweets and treats

## Fire Pit

### Fire Pit Pies

Frog Hollow sweet peach  
Ortiz Farms strawberries  
blackberries  
Zuckerman's cherries  
cinnamon apples  
topped with powdered sugar, nutella, or whipped cream

*Hot Fire & Cold Roederer Estate Brut*