



**2007 NIMAN RANCH
NATIONAL SALES MEETING
SAN FRANCISCO**

AMUSE

HOMEMADE DOLMAS

Brined Cabernet Leaves, Rice and Mint

APPETIZER

Artichokes Three Ways:

Creamed with Garlic Cream Cheese and Breadcrumbs,

Deep Fried Ravioli with Spinach and Ricotta

Steamed with Lemon, Thyme and Garlic

FIRST

Endive and Watercress Salad with Extra Virgin Olive Oil

White Balsamic and Goat Cheese Fritters

SECOND

Rigatoni with Black Truffle and Chive

ENTREE

*Porcini Terrine with Pan Roasted Alba Mushrooms
and 'Faux' Demi Glace*

SALAD

Salad of Arugula, Aged Pecorino, Capers and Lemon Balm Vinaigrette

DESSERT

*Sticky Date Pudding with Bourbon Hard Sauce and English Egg Custard Cream,
Salted Cashew - Caramel Brickle*

CHEESE

*Lambchoppers with Braised Endive and Dried Apple
Neal's Yard Lancashire Cheddar with Warm Honeyed Walnuts and Quince
Camellia Goat Cheese with Salt Roasted Pears and Brown Butter Gingerbread*