

# SAMPLE LIBRARY TASTING MENU

**MENUS CHANGE MONTHLY;  
CONTACT ELIZABETH FOR CURRENT OPTIONS**

## FIRST COURSE

### *Mochomos Topolobampo*

Crispy, crunchy “threads” of Tallgrass grass-fed brisket with golden onion strings, avocado, spicy salsa roja and warm tortillas for making soft tacos.

*2006 L'Herminette, Tavel, Rhône Valley, France*

## SECOND COURSE

### *Ensalada de Pato y Mango*

Pecanwood-smoked Gunthorp duck salad with first-of-season Honey Manila mangos, Three Sisters Garden “shoots,” chipotle-black olive dressing and homemade fresh cheese.

*2005 Dom. Bott-Geyl “Les Elements” Gewürztraminer, Alsace, France*

## THIRD COURSE

### *Langosta en Pipián de Nuez de la India*

Red chile-marinated, pan-roasted Maine lobster in cashew pipián (ancho chile, pumpkinseeds). Toasted black barley and bacon-braised green beans.

*2006 Jean Garaudet Monthelie, Côte D'Or, France*

## FOURTH COURSE

### *Puerco en Mole Negro*

Grill-roasted Maple Creek Farm pork loin with Oaxacan black mole (chilhuacle chiles and 27 other ingredients). Black rice, cucumber-chayote salad.

*2006 Neyers “Pato Vineyard” Mourvèdre, Contra Costa County, California*

## FIFTH COURSE

### *Trío de Sueños*

Warm dark chocolate cake with Mexican chocolate crema, margarita shaved ice with Honey Manila mango salsa, flaky pastry rhubarb empanada.

*2005 Dom. Yves Cuilleron “La Roussilliere,” Condrieu, Rhône Valley, France*

