

The Present Moment Café presents

A Global Taste

Saturday April 7th, 2007

Aperitif

(Choice of one, each additional \$10)

Burnt Mojito

White rum, fresh mint, fresh muddled limes, organic maple sugar

Bosphorous Belini

Organic Pear Juice, rosemary lemoncello, Pomegranate, champagne

Cucumber Caipirinha (non alcoholic)

Cucumber-apple juice, organic ginger-agave, muddled cucumber, soda

Evening Menu

Consommé Cocktail

Tomato water, pickled peppers, avocado sorbet, chile oil and dill

Ravioli

Marinated beet, cashew-chive bourson cheese, fennel, scallion oil, and balsamic reduction
Robert Sinskey 'Abraxas' Blanc 2005 Scintilla Sonoma Vineyard, California

Evolved Caprese

Rocket, semi dried tomato, apple smoked macadamia chevre, pesto oil
Robert Sinskey Pinot Noir 2002, Los Carneros, California

Tamale Fresca

Walnut-ancho puree, fruit salsa, green chile guacamole, red parsnip rice, jalapeno vinaigrette
Tres Sabores 'Porque' 2004 Napa Valley, California

Mango-Coconut Flan

Candied macadamia powder, orange brunoise, citrus sugar
Bonny Doon Vineyards Muscat vin de Glacier 2004, California biodynamic

Hemp Cannoli

Curried Pineapple, vanilla butter, passion fruit jus

Happy Ending

Mint cocoa chip gelato, lacuma-cocoa cookie, coconut crème
Vinedos de los Vientos Tannat NV Uruguay sustainable