

Calendar—Upcoming Events

Thursday, June 26 — BYOB

You bring the wine, we'll bring the food, for a night of food, fun, and plenty of wine to share. One bottle per person recommended.

Thursday, July 31 — Heirloom Tomato Dinner

Tomatoes in every shape, stripe, size and color. Roasted, raw, frozen, maybe even fried. Join us for a five course tomato feast. We work with local farmers to bring in the best and broadest assortment of tomatoes.

Thursday—Sunday, August 28—31, —
Duckman 1: "Meet the Duckmaker" - see page 2.

Wednesday, September 25 — Kathryn Kennedy Winemaker Dinner

Enjoy wines from our neighbor Kathryn Kennedy who planted her first Cabernet in the Saratoga foothills over thirty years ago. We'll be pairing her wines, which include Sauvignon Blanc and Syrah to a five course menu as the next in our series of winemaker dinners.

Thursday, October 30 — Big Scary Bottle BYOB

Tonight is the night to open that big scary bottle you've been hanging on to. We invite you to come in for dinner armed with a magnum of wine or larger. This event is a monster.



THE SWEET TASTE

Summer 2008



New News

Open Patio—Enjoy Summer in Saratoga and dine outdoors on our beautiful open patio as long as good weather allows. Private parties can begin with cocktails outdoors before moving in for dinner.

Pre-Concert Dinner—Don't miss out on dinner before the show. Enjoy a fabulous three course fixed price meal featuring your favorite dishes for only \$45. We'll send you away with dessert to enjoy at the show. Diners must be seated by 6:00 pm to take advantage of this offer. Call (408) 867-7601 for reservations.

Sign Up for Summer Events

Spring has been busy with a Bring Your Own Bottle Dinner followed by an awesome winemaker dinner with Ridge Vineyards, and our fifth anniversary party pig roast on the patio.

Now we are springing into Summer and we aren't slowing down one bit, with our fourth annual King of Mushrooms Dinner (parts 1 & 2 due to popular demand!) We follow with another Bring Your Own Bottle dinner this month, a Heirloom Tomato Dinner in July, Duckman 1: "Meet the Duckmaker" in August and a wine-maker dinner with Kathryn Kennedy Winery in September.

Oh, and did I mention we are also participating in the Gentry Gala, the Montalvo Food and Wine Classic, and the Santa Cruz Mountain Winegrowers Association Vintners Festival as well?

All of this in addition to our normal segue from our Spring menu into Summer. Think peaches, peppers, corn and all of your summer favorites; gazpacho will return when the proper players are ripe, I promise.

Until then, thanks for all of your support.

- Josiah Slone, Chef/Owner



Don't Let the Duckman Dinners Fly By

Thursday, August 28, Duckman I: "Meet the Duckmaker." Jim Reichardt, aka the Duckman, will be here for a delicious and decadent duck dinner paired with wine. At our dinner you can meet Jim for yourself, enjoy fine wine pairings, find out why top restaurants throughout the country rely on Jim's ducks, and how this intriguing man earned his rather odd moniker.

Reichardt is a fourth generation duck farmer and the owner of Sonoma Valley Poultry. Jim's ducks are distinctive; because of the temperate Sonoma climate he is able to rear his ducks year round in an open environment on a diet of corn and grain so they develop maximum flavor. With plenty of access to open air, exercise, and healthy food, Jim's ducks are never treated with hormones or antibiotics. He is able to rear them for nine weeks rather than the traditional six, resulting in larger, meatier, and more flavorful birds.

Guests who can not make the Thursday dinner are invited to join us Friday August 29 through Sunday August 31 to experience the full menu.

Call now to make your reservation: Call (408) 867-7601

Duckman Dinners

Thursday, August 28 —
Sunday, August 31

Reservations and payment must be made in advance; \$125 per person including wine.

Citrus Vinaigrette

Ingredients for Vinaigrette
(You will have extra):

1 tablespoon Dijon Mustard
4 whole Kumquats
2 Meyer Lemons, zest and juice
2 Oranges, juice only
1/4 cup Champagne Vinegar
2 tablespoons Honey
2 Shallots
3/4 cup Olive Oil
3/4 cup Canola Oil
Salt and Pepper to taste

Method:

In a blender, combine all the ingredients of the vinaigrette except for the oil. With the blender running, add the oil in a slow stream until it is emulsified.

Business, Pleasure, or Both — Private Dining with Personality

From business meetings to bridal showers Sent Sovi is the perfect place to come for intimate gatherings, meetings and special events.

In summer, begin the evening with a reception on the heated outdoor patio, then dine on Chef Josiah Slone's fantastic French-inspired California cuisine.

The main dining room, flanked with beautiful copper wainscoting, seats up to 60 guests. Accessed by a separate entrance, the more secluded Wine Cellar accommodates



events for up to 30. A variety of menu options and price points are available. Audio/visual components can be provided.

RECIPE



Asparagus Salad with Smoked Prosciutto, Kumquats & 25 year Old Balsamic

Chef/Owner Josiah Slone, serves 4

24 spears Asparagus
10 Kumquat Peel, Julienned
12 slices Smoked Prosciutto
Olive oil
25 year old Balsamic
Citrus Vinaigrette (recipe appears to the left)

Blanch half the asparagus in boiling salted water for 45 seconds. Cool in an ice bath. Shave the remaining raw asparagus at a 45 degree angle. Dress the raw shaved asparagus with citrus vinaigrette and season with salt and pepper. Plate 3 spears of the blanched asparagus on each plate. Arrange the shaved asparagus, prosciutto and kumquat peel on the plate. Drizzle with olive oil, 25 year old balsamic and salt and pepper.