

Taste the Seasons—2013 Series

Chef Brigid Moran with Music by Jim Park

Proudly Hosted by North Yuba Grown

October 5, 2013, at Township Valley Farm—Bald Mountain Brewery

Hors d'oeuvres	Pairings
<p>Bratwurst "Pigs in a Blanket" <i>By Tuff Stuff Jerky</i></p> <p>Reuben "Pigs in a Blanket" Vegan Style <i>By Freja's Foods</i></p> <p>Pesto Crostini—Traditional and Thai Styles <i>By Township Valley Farm, North Yuba Bakery</i></p>	 <p><i>Bald Mountain</i> Yubaweizen Saison Chocolate Porter</p>
First Small Plate	
<p>Grilled Sausage with Fresh Green Cabbage Slaw and Artisan Rye Bread <i>By Tuff Stuff Jerky, North Yuba Bakery</i></p>	<p><i>Bald Mountain</i> Estate IPA</p>
Second Small Plate	
<p>Spaetzle with Carmelized Onions, Cheese, and Bacon <i>By Township Valley Farm, Filaki Farms, High Sierra Beef</i></p>	<p><i>Bald Mountain</i> Saison</p>
Main Course	
<p>Sauerbrauten with Gravy Roasted Root Vegetables and Rote Kohl <i>by High Sierra Beef, Township Valley Farm, Filaki Farms, Calolea Olive Oil</i></p>	 <p><i>Cante Ao Vino</i> Tempranillo</p>
Dessert	
<p>Apple Strudel with Candied Pecans and Lavender Ice Cream <i>By High Sierra Beef, RiverBrooke Farm</i></p> <p>Black Forest Cupcake with Sweet Bing Cherries <i>By Township Valley Farm, Renaissance Winery</i></p> <p>Kaffee mit Schlagg</p>	 <p><i>Cante Ao Vino</i> Summer's Last Kiss</p>

Special thanks to the Alcouffe Community Center!