

"All of us surely house within ourselves...an account of ourselves as eaters, recording the development of our palates, telling over like the beads of a rosary the memories of the best meals of our lives."

-- Clifton Fadiman, 1954.



James Beard House Menu
10 marzo, 2008



one.

bresaola e rucola

thinly sliced air-cured beef with wild arugula and shaved Grana Padano

kofererhof gewurtztraminer '06 (alto adige)



two.

riso e verza

soup of rice and Savoy cabbage in a light chicken and veal stock garnished with Thistle Hill Farm's Tarentaise Risevera

pratello manzoni bianco" lieti conversari" '05 (lombardia)



three.

tróta al vino rosso

roasted filet of trout in red wine and juniper

contorno: celeriac-potatoe purée

pratello groppello"discobolo" '06 (lombardia)

◆four.

fagiano alla bassa Milanese

boneless Cavendish Game Birds' pheasant pan-roasted with pancetta, cinnamon, nutmeg, and Marsala

contorno: roasted beets

cantina rotaliano teroldego rotaliano '06 (trentino)



five.

pere al forno

pears poached in white wine and vanilla served with chantilly cream and crushed amaretti

battistotti marzemino '05 (trentino)



Special Thanks go to our food and wine purveyors who graciously contributed to this event: Provisions International, Cavendish Game Farm, Thistle Hill Farm, Black River Produce, Vias Wines, Michael Skurnick Wines, Vignaioli Selections, and those who facilitated: Calmont Beverage, Vermont Wine Merchants, and Artisanal Wine Cellars.