

BONTERRA VINEYARDS
2005 Bonterra Chardonnay
2006 Bonterra Sauvignon Blanc
2005 Bonterra Roussanne
2005 Bonterra Syrah
2005 Bonterra Cabernet Sauvignon
2005 Bonterra Merlot

Bonterra is a leading producer of wines made from 100% organically grown fruit.

BISON BREWING CO.
BUTTE CREEK BREWING CO.
PATRON TEQUILA
PYRAT RUM
SQUARE ONE ORGANIC VODKA
VeeV

AKASHA
Chef Akasha Richmond

entrées

Coleman Natural Braised Short Ribs - Star Anise, Ginger, Pink Peppercorns & Himalayan Sea Salt
Black Pearl Organic Salt Cod - Sweet Millet Miso & Coconut Palm Sugar Glaze
Hemp Seed Crusted Tofu on Bamboo Skewers
Spicy Coleslaw with Cracked Balinese Long Pepper

BORDER GRILL AND CIUDAD CATERING
Chef-owners Mary Sue Milliken and Susan Feniger

appetizers

Mini Chorizo Corndogs served with Spicy Honey Mustard Dipping Sauce
Butternut Squash Empanadas - Baked Pastry Turnover filled with Squash, Roasted Poblans, and Cotija, Manchego, and Panela Cheeses served with Chipotle Crema
Petaluma Poultry Pollo CIUDAD Skewers marinated with Grapefruit, Lime, Orange, Cumin, Garlic, and Cracked Black Pepper served with Cilantro Sauce
Homemade Olive Crackers with Marinated Figs, Roasted Peppers, and Goat Cheese
Seabass Ceviche Tostaditas marinated with Lime, Ginger, Red Onion and Yellow Pepper served on Crispy Corn Tortilla Rounds with Mashed Avocado and Cracked Black Pepper Oil
Shrimp and Charred Corn Fritters - Bites of Shrimp and Grilled Sweet Corn served with Honey Jalapeno Aioli
Plantain Empanadas - Roasted Plantains filled with Black Beans, Cheese, Scallion, and Poblano Peppers served with Chipotle Crema Dipping Sauce

BORDER GRILL AND CIUDAD CATERING
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entrée

Peruvian Potato Terrine with Lime Shrimp - Chilled Peruvian Terrine Layered with

Yukon Gold and Boniato Sweet Potatoes, Aji Amarillo Chiles, and Kalamata Olives,
Topped with Lime Marinated Shrimp, Olives, Tomatoes, Avocado, and Scallions

dessert

Rainforest Brownie Bites - Made with Rich Imported Chocolate and Toasted Cashews,
Macadamias, and Brasil Nuts
Cucumber Mojito

CAMPANILE

Chef Mark Peel

entrée

Black Pearl Organic Cedar Smoked Salmon Salad, Cucumber, Romaine Spears and
Fresh Wasabi

dessert

Polenta Pound Cake, Strawberry Compote

FORD'S FILLING STATION

Chef Ben Ford

entrée

Coleman Natural Lamb Chop with Spicy Tomato Chutney
Bulgur Wheat Salad with Dates and Marinated Leeks

HORIZON ORGANIC

Chef Donna Prizgintas

desserts

Panna Cotta and Pear Gelée Terrine
Dark Chocolate Fudge topped with Nut and Nib Toffee

JAR

Chef Suzanne Tracht

entrée

Grilled Shrimp with Lemongrass and Fresh Herbs

JOE'S RESTAURANT

Chef Joe Miller

tapas

Tuna Stuffed Tomato, Garlic and Parsley
Endive, Roquefort Cream, Anchovy and Walnut
Russian Salad with St. Loup
Seafood Mousse with Curry, Spinach Mousse Poached Shrimp

REAL FOOD DAILY

Chef-owner Ann Gentry

entrée

Savory Phyllo Cups filled with Herb Roasted Root Vegetables and Walnut Pesto Tofu Cheese

Autumn Salad - Roasted Beets, Yams and Sweet Mustard Marinated Tempeh tossed with Baby Spinach and Julienne Kale in Saffron, Tahini, Orange Dressing Topped with Avocado, Cucumber, Red Pepper and Sunflower Seeds

dessert

An Assortment of Mini Vegan Cupcakes with Black and White Frosting

SILK

Chef Akasha Richmond

desserts

SILK Pumpkin Pudding - Rum Whip Cream & Ginger Cookies

Dark Chocolate SILK - Pudding Fair Trade Coconut Shortbread

TABLE 8

Chef Govind Armstrong

entrees

Coleman Natural Seared Beef with Crispy Artichoke, Wild Arugula and Fried Caper Aioli

Spiced Coleman Natural Lamb Loin with Rice Porridge and POM Wonderful Pomegranate Relish

THE EBELL OF LOS ANGELES

Chef Louis Pechan

entree

Apple and Almond Wood Coleman Natural Smoked Pork with Plantains and Heirloom Tomato Salad

WHOLE FOODS MARKET

Chef Derek Harrison

entrees

Belgian Endive Spears with Chipotle King Salmon

Toasted Brioche with Olive Tapenade

Baby White Potatoes with Whitefish Mousse

Skewered Korean Barbecued Tofu

Crisp Taro Chips with Pico de Gallo

Mini Chicken Mole Stuffed Corn Tamales

Quinoa/Pesto Pilaf

Whole Trade *desserts*

Choc Pot au Crème
Pumpkin with Crème Dulce Torte
Vanilla Gateau/Blackberry Ganache
Vegan Triple Berry Parfait

WILSHIRE

Chef Christopher Blobaum

entrée

Lemon Marinated Coleman Natural Lamb Chops
Eggplant, Salsa Verde and Sheep's Milk Yogurt

dessert

Pumpkin Tarts with Pear Compote and Candied Orange Zest