



N O R M A N ' S

REMEMBRANCES OF CALIFORNIA

Thursday November 1st, 2001

One of our favorite pleasures is going to California and specifically to San Francisco and Wine Country. In June we went out in celebration of our anniversary and we naturally went dining. The dishes here are created from the inspirations and wonderful hospitality we experienced at these wonderful restaurants.

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Passed Hors d'Oeuvres

Nicolas Feuillatte, Premier Cru, Brut Reserve Particulière, Chouilly Epernay, NV

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The French Laundry

A Study in Soups: Lobster *Consommé en Gelée*;
Purée of Curried Corn; Minted Snap Pea
Silverado Chardonnay, Napa Valley, 1996

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Chez Panisse

Grilled Oregon Sockeye Salmon with Warm Tomato-Basil Vinaigrette
on a *Porcini-Truffled Raviolio*
Steele Pinot Noir, Sangiacomo Vineyard, Carneros, 1997

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Gary Danko

Chilled Duck *Prosciutto* and *Foie Gras "au Torchon"*
with a Tiny Salad and Pickled Dried Cherries
Zind-Humbrecht Tokay-Pinot Gris, Vendange Tardive, 1996

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Marinus at Bernardus Lodge

Beef "Two Ways" with Roasted Soy Scented *Chanterelle* Mushrooms,
a *Somen Noodle Galette* and a Garlic Red Wine *Jus*
Pahlmeyer Proprietary Red Wine, Napa Valley, 1994

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Dunn Vineyard Cabernet Sauvignon, Napa Valley, 1990

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Elizabeth Daniel

Indian Frozen Coffee "Kulfi" with *Kokum* Chocolate Sauce
and Hazelnut Cardamom *Croquant*
Nicolas Feuillatte, Premier Cru, Rosé, Chouilly Epernay, NV

"Man, unlike any other thing organic or inorganic in the universe, grows beyond his work, walks up the stairs of his concepts, emerges ahead of his accomplishments".

---John Steinbeck, "The Grapes of Wrath", 1939