



# Taste of Capay

## Appetizers

Prepared by Rachel Kasa of RusticBBQ/The Commons Farm Kitchen

### **Apricot Chimoy Glazed Lamb Ribs**

Featuring Pasture 42 farm-raised lamb ribs and Casa Rosa Farm apricots

### **Lamb Barbacoa Street Tacos**

Featuring Casa Rosa farm-raised lamb, Riverdog Farm onions, and cilantro

Prepared by Christy Hayes of Kitchen428

### **Heirloom Cornbread topped with sun dried summer fruit and orange marmalade**

All ingredients featured from Full Belly Farm

### **Fig crostini with cream cheese, roasted fall butternut squash and pomegranate**

All ingredients featured from Full Belly Farm

*Wine tasting provided by Capay Valley Vineyards*

## Salad Course

Baked by Mari Penley of Sunshine Baking  
**Herbed Focaccia Bread**

Featuring Capay Valley Mills Wholegrain Flour & Capay Valley Lavender Herb Mix

Prepared by Rachel Kasa

### **Full Belly Farm Fire Roasted Shishitos with Diabla Sauce**

Prepared by Taste of Capay Volunteers in the Guinda Grange Commercial Kitchen

### **Durst Organics Kale Salad with Cadena Farm Candied Walnuts w Vinaigrette dressing**

Featuring B-Z Bee honey, Pasture 42 Olive Oil and DogTown Farm Pomegranates

## Main Course

Prepared by Stephen Gordon of Cadena Farm

### **Roasted Winter Vegetable Terrine, Goat Cheese and Lucy's Mole Verde**

Sourced from Full Belly Farm, Durst Organic, Spreadwing Farm, Fiddlers' Green, Oya Organics, Jollity Farm

Prepared by Amon Muller of Full Belly Farm Kitchen

### **Roasted Full Belly Farm new potatoes with rosemary, sage and sea salt**

Prepared by Juan Barajas of Savory Cafe

### **Rue & Foresman green rice, Durst Organic sauteed end of season cherry tomatoes, oak acorn dukka with Bella Vida spiced hatch peppers and pepitas**

Featuring acorns foraged at Spreadwing Farm

Prepared by Rachel Kasa of RusticBBQ/The Commons Farm Kitchen

### **Oaxacan Black Mole with Riverdog Farm Pork**

Sourced from Bosquero Farm, Casa Rosa Farm, Fiddlers' Green, Cadena Farm, Canyon Ranch, Capay Hills Orchard

## Dessert

Prepared by Mari Penley of Sunshine Baking

### **Poached apples with spiced apple syrup, with toasted walnut streusel, whipped cream & almond pizzelle**

Sourced from Billy Bob Orchards, Full Belly Farm, Cadena Farm, Yolo Ice and Creamery

*Wine provided by Heather Creek Ranch, Seka Hills, Simas Family Winery and Taber Ranch*

*Olive Oil provided by Seka Hills, Capay Valley Ranches and Pasture 42*