



NEW-AMERICAN CUISINE

ORGANIC, BIODYNAMIC AND SUSTAINABLE MEET IN THE HEARTLAND -
THE DISTANCE FROM KENTUCKY TO NYC JUST GOT SHORTER
JAMES BEARD HOUSE
TUESDAY, MARCH 13, 2012

MENU BY CHEF JOHN VARANESE
VARANESE, LOUISVILLE, KENTUCKY

Cocktail:

Triple Crown Mint Julep (wild boar infused root beer)

Passed Hors d'oeuvres

- Dungeness Crab Stuffed Avocado
- Fox Hollow Farms Biodynamic Beef Stuffed Grape Leaves
- House Cured Ham, Sweet Potato Biscuits and Local Honey
- Zesty Fried Brussels Sprouts
- Fried Quail with Toasted Mustard Seed Emulsion

Grgich Hills Fume Blanc

- Capriole Farm Goat Cheese Cake with Pecan Crust accompanied by a Savory Brioche Crostini, Red Apple Vinaigrette and Micro Greens

Grgich Hills Chardonnay

- Seared Diver Scallop and Paddlefish Caviar served in a Butternut Squash Bisque Garnished with Crispy Plantain

Grgich Hills Merlot

- Game Bird Sausage over Dried Blueberry Waffle with Lavender Infused Sorghum Topped with Fried Quail Egg

Grgich Hills Cabernet Sauvignon Trio:

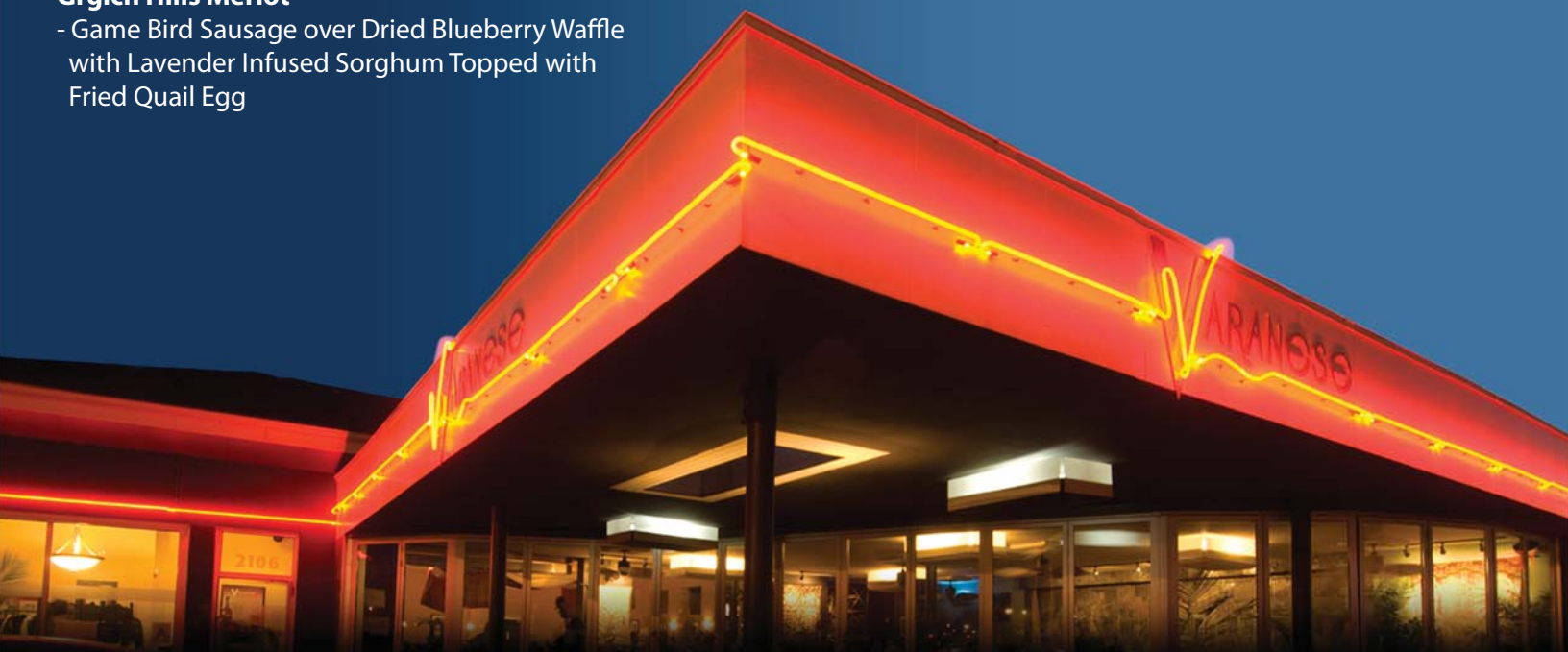
- Crispy Pork Belly over Tasso Grits and Corn Butter Sauce
- Espresso Lollipop Lamb Chop with Lamb-Sweet Potato Hash and Caramel Reduction
- Grilled Bison Ribeye with Marrow Pudding and Herb Compound Butter

Grgich Hills Violetta

- Toasted Marshmallow and Toffee Bread Pudding with Bourbon Sauce Served with Caramel-Sea Salt Ice Cream

Red Hot Roasters Coffee organic, locally roasted small batch coffee.

Vegetarian or vegan option available with advance request when prior reservation is made please.



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