

fairst

RESTAURANT
& WINE BAR

presents

"The Last Supper"

May 27, 2010 — 7:30 PM

\$95 per person (Optional Wine Pairings, \$30)

1st

**Smoked trout hush puppies
wildflower honey, mead gelée**

Lurgashall English Mead

2nd

**Lamb meatballs
strawberry, balsamic, mint**

Saia Nero d'Avola

3rd

**Risotto
apple, pistachio**

La Luna Malvasia

4th

**Doughnuts and Ice Cream
shrimp beignets, bacon avocado ice cream**

Pazo de Arribi Godello

5th

**Sloppy Joe's
beef, tomato, tater tots, brioche**

Belleruche Cotes du Rhone

6th

**Drunken Pork belly
glazed carrots, pistachio, goat cheese**

Bodegas Carchelo

7th

**Hot quail (prince's style)
mustard slaw, hot sauce**

Brown Estates "Betelgeuse" Rose

8th

**Frito Pie
duck breast, duck confit chili, white beans,
polenta fritos**

Belle Vallee Pinot Noir

9th

**ancho chili cheesecake
honey, pecans**

4 Vines Zinfandel "Port"

10th

Gingerbrulee

Hopler "Noble 1"