



North Coast Culinary Fest
Cannon Beach Café, Chef Fernando Aquino

Friday, May 10, 2019

“A Celebration of James Beard in Cannon Beach ”

Four Course Prix fixes: With pairings \$139 Without pairings \$95

Meal served with flat or sparkling water: Evian/flat, San Pellegrino/sparkling

Amuse-bouche: Homemade bread and roasted garlic butter

1st course: Foie Gras, candied pecans, and homemade duck prosciutto served over roasted apples

Wine Pairing, one glass: Château d'Yquem, wine from the Sauternes, Gironde region in the southern part of the Bordeaux vineyards known as Graves.

2nd course: Salmon tartare and preserved lemon, served with avocado-tarragon purée

Wine Pairing, one glass: Dry white Vouvray, a French wine region in the Loire Valley located in the Touraine district just east of the city of Tours.

Trou Normand (*Translation: A Norman hole*): Apple sorbet and Calvados

A pause between dishes in a multi-course meal can be Calvados-soaked apple sorbet, a tradition said to be over 200 centuries old.

3rd course Entrée: Sous vide pork cheeks glazed with bourbon-maple sauce, served with asparagus over celery root mash

Wine Pairing, one glass: Cahors, a red wine from grapes grown in or around the town of Cahors, France.

4th Course Dessert: Blueberry sorbet with warm basil infused olive oil

Pairing, petite serving: Absinthe, an anise-flavored spirit derived from botanicals, including the flowers and leaves of *Artemisia absinthium* ("grand wormwood"), together with green anise, sweet fennel, and other medicinal and culinary herbs.

