



**MAZZOCCO**  
S O N O M A

## 2010 Seasonal Menus

### **Spring**

Wild Nettle Soup  
Sourdough Crouton and Spring Garlic

Pan Roasted Boneless Loin of Local Lamb  
Celery Root Puree, Asparagus and Black Trumpet Mushrooms

Vanilla Bean Panna Cotta  
Pixie Tangerines and Local Honey

### **Summer**

Heirloom Tomato and Summer Squash Salad  
Fresh Goat Cheese and Basil

Grapevine Grilled Bavette of Local Beef  
Quinoa Tabbouleh and Piperade

Fresh Sonoma County Berries  
Saba and Shortbread Cookies

### **Fall**

Roasted Delicate Squash Pozole  
Savoy Cabbage and Crème Fraiche

Rosemary Grilled Pork Shoulder  
Fingerling Potatoes, Runner Beans and Shallot Confit

Caramelized Apple Tart  
Cinnamon Ice cream

### **Winter**

Hearts of Chicory Salad with Salted Tangerines and Almonds  
Organic Buttermilk Dressing

Braised Veal Shank with Heirloom White Beans  
Quetzal Farms Smoked Ancho Chili Sauce

Apple and Huckleberry Oatmeal Crisp  
Meyer Lemon Sugar and Vanilla Chantilly