

THE FOUR CHEFS HEIRLOOM TOMATO DINNER

Celebrate the Tomato at Cantinetta Luca
with the Four Chefs of the Mirabel Hotel & Restaurant Group

Monday, September 8, 2008
Reception 6:30 pm · Dinner 7:00 pm
\$105 per person - all inclusive

Before the mid-1940s, the tomato was primarily a backyard garden vegetable with individual growers striving to cultivate the most delicious, varied and sometimes most unusual strain of the plant. But after mass commercialization of the market, only the most shippable, storable (and sadly, tasteless) varieties were available in supermarkets and restaurants.

Fortunately, a few dedicated growers saved the day, cultivating older varieties and preserving the seeds, many of which could be traced back decades - even hundreds of years. Today, heirloom

tomatoes are ubiquitous at farmers' markets and are again found in the backyard gardens where they were first developed. Ours come from Dick and Bonnie Swank at Swank Farms, in nearby Hollister.

It's a Tomato Renaissance, where everyone can once again experience the range of unique flavors, colors and textures heirloom tomatoes bring to a meal.

Join us, the four chefs of the Mirabel Hotel & Restaurant Group for an evening of tomato mania where every dish, including dessert, features this versatile and delicious fruit.

Jason Balestrieri
Executive Chef
Cantinetta Luca, Carmel

Christophe Grosjean
Executive Chef
Aubergine,
at L'Auberge Carmel

Jesse Kloskey
Chef de Cuisine
Bouchée Bistro, Carmel

Ron Mendoza
Executive Pastry Chef
Mirabel Hotel &
Restaurant Group, Carmel



Dolores St between Ocean & Seventh, Carmel
For reservations telephone 831 626 7880



The Four Chefs Heirloom Tomato Dinner

Wine Pairings

by Thomas Perez,

Wine Director, Mirabel Hotel & Restaurant Group, Carmel

Hors d'Oeuvres

paired with 2006 Beckmen Vineyards Rosé of Grenach - Santa Ynez Valley, California

First Course

Tomato Gaspacho "Blanc Manger"

Tomato & Sweet Shrimp Tartare, Lemon, Cucumber and Mint

by Christophe Grosjean, Aubergine at L'Auberge Carmel

paired with 2006 Domaine Pichot - Vouvray - Val de Loire, France

Second Course

Caramelle di Burrata

Burrata Cheese filled Pasta, Heirloom Tomatoes and Zucchini Flower

by Jason Balestrieri, Cantinetta Luca, Carmel

paired with 2006 Argiolas Vermentino - Costamolino - Sardegna, Italy

Main Course

Tomato Braised Pork Shoulder

Smoked Tomatoes and Pickled Torpedo Onions

by Jesse Kloskey, Bouchée Bistro, Carmel

paired with 2005 Charles Joguet - Chinon - Cuvée Terroir - Val de Loire, France

Dessert

Candied Tomato Consommé

Yogurt Sorbet and Cardamom Cake

by Ron Mendoza, Mirabel Restaurant Group, Carmel

paired with 2006 Luigi Coppo Brachetto d'Aqui Piemont, Italy