

TONIGHT'S CONTRIBUTORS

Gruet Vineyards - Albuquerque, New Mexico
Brut Sparkling Wine

G&S Groves - McAllen, Texas
Meyer Lemon

Louisiana Seafood - Houston, Texas
*Oysters, Grouper, Albacore Tuna, Eel,
Whiting, Snapper, Frog Legs, Cobia*

Boggy Creek Farm - Austin, Texas
Garlic, Peppers, Daikon, Cilantro

Rain Lily Farm - Austin, Texas
Fennel, Sweet Potatoes, Dill, Cabbage

Word on Food Bookshop - Austin, Texas
Baguette, Wheat Bread

Texas Olive Ranch - Carrizo Springs, Texas
Olive Oil

Engle Farms - Fredericksburg, Texas
Butterbeans

Naegelin Farm - Lytle, Texas
Onions, New Potatoes

Rio Grande Organics - Houston, Texas
Pecans

Texas Best Organics - El Campo, Texas
Rice

Jeremiah Cunningham - Elgin, Texas
Eggs

Pola Artisan Cheese - Houston, Texas
Cow and Goats Milk Cheeses

Full Quiver Farm - Kemp, Texas
Cheddar

Pure Luck Farm - Dripping Springs, Texas
"del Cielo" Goat Cheese

Wateroak Farm - Bryan, Texas
Chevre

Zhi Tea - Austin, Texas
Saigon Rose Herbal

Co-op Coffee - Austin, Texas
Dai Due Blend

The Plant
December 12th, 2009

Gruet Blanc de Noirs

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Raw Gulf Oysters with Meyer Lemon

Grilled Oysters with Fennel and Chiltepin Mignonette

Scamp Grouper and Blood Orange Ceviche with Turnips

Poached Albacore Tuna and Butterbeans

Smoked Eel and Potato Salad

Grilled Whiting with Citrus, Dill and Green Garlic Pilaf

Grilled Vermilion Snapper with Daikon and Winter Herbs

Frog Legs with Chenin Blanc, Parsley and Warm Cabbage Salad

Cobia in Papillote with Sweet Potato, Fennel and Cilantro

Fish Soup

Local Cheeses:

Pola Beer Tome, Charoomy, Blue and Whey Ricotta

Wateroak Chevre

Full Quiver Cheddar

Pure Luck del Cielo

Local Wheat Bread and Guajillo Honey

Coffee, Herbal Tisane