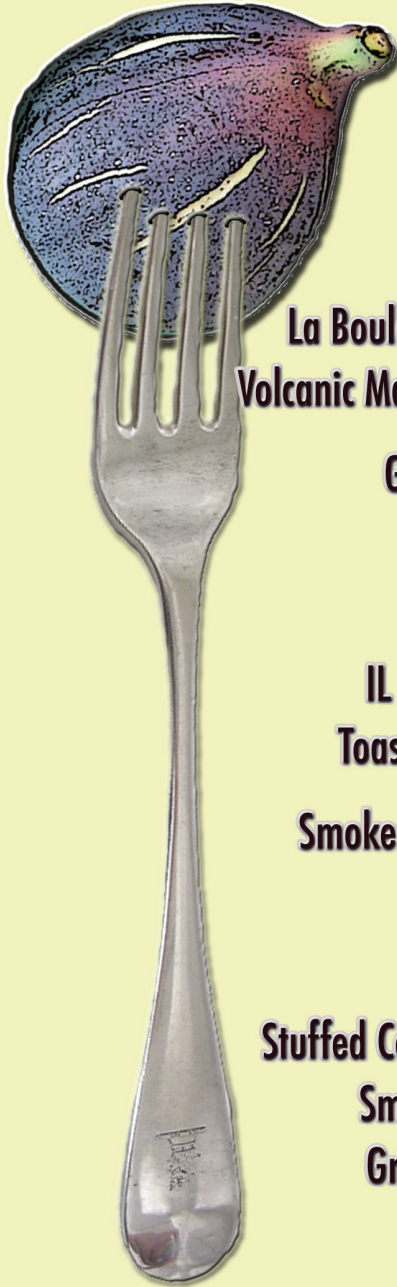


FIG FEAST

Saturday August 9, 2008 at 7 PM



**Slow Food Madera
& California Fig Advisory Board's
5th Annual Central Valley Fig Feast
by Chef Mike Shackelford of Trelio
at The Vineyard Farmers Market**

**La Boulangerie's Fresh Baked Thyme & Mission Fig Bread
Volcanic Maldon Salt Whipped Ficklin Port Wine & Shallot Butter**

**Grilled Calimyrna Fig and Baked Goat's Brie
Fig Infused Balsamic Reduction**

**White Conadria Fig Waldorf Salad
IL Giardino Organico's Baby Gem Lettuce Head
Toasted Walnuts, Fuji Apples, Tender Celery Hearts**

**Smoked Bacon-Wrapped Seafood Boudin & Fig "Caviar"
Braised Organic Leeks, and Fried Shallots**

**Ver Jus-Stewed Mission Fig & Pecan
Stuffed Coleman's Natural Pork Tenderloin Cooked Sous Vide
Smoked Gouda Grits, Caramelized Pearl Onions
Grilled Tiger Fig, Riesling-Grain Mustard Sauce**

**Open Faced Oatmeal Fig Bar
Roasted Central Valley Pistachio "Peanut Butter"
Bee Bob's "24k" Orange Blossom Honey Frozen Yogurt**

Tickets are \$135 and includes wine pairings

www.brownpapertickets.com or 1-800-838-3006