

Blue Scorcher Bakery Café Presents:

# Provence

*A spring farmhouse dinner for the  
feast day of Saint Mark*

Saturday April 25, 2009

## Menu

### Aperitif

*Anise seed fougasse and pain rustique served with a quartet of  
traditional spreads: tapenade, tomato-fennel, aioli and chickpea*

Served with:

Saint-Hilaire- 2004 Blanquette de Limoux

### First Course

*Onion tart with fiddleheads served with a  
salad of spinach, arugula, french sorrel & mint drizzled in  
lemon-basil olive oil*

Served with:

J. Vidal Fleury -2006 Cotes,du Rhone

### Center Plate

*Crespéou d'Asperge- a layered gâteau of eggs with savory  
fillings and Provençal tomato sauce  
served with a trio of gnocchi:  
goat cheese, spinach-sorrel & lemon saffron*

Served with:

Costieress de Nimes -2005 1753 Campuget

### Dessert

*orange lavender almond cake with lavender-honey ice cream*

Blue Scorcher Bakery Cafe

*-delicious food, joyful work and strong community-*

1493 Duane Street Astoria, Oregon 97103 ❁ 503.338.7473 ❁ [www.bluescorcher.com](http://www.bluescorcher.com)