

October 2nd, 2015

Eclipsed; Cat Cora at Spinster Sisters; music festival food line-up



Those of us who were lucky enough to attend Fifth Street Farm's first "Sunday Supper" got an extra treat for dessert besides Ramekins Chef Kyle Kuklewski's buttermilk lemon custard with blackberry marmalade: a clear view of the eclipse.

The custard followed perfect courses of sweet melt-in-your-mouth tomatoes with burrata and fried green tomato cubes and grapefruit with Merry Edwards Sauvignon Blanc, two seared scallops with fingerling potato and zucchini puree and DeLoach Chardonnay, crispy-skin chicken with beer (IPA) barley with Tyge William Cab and Merry Edwards Pinot, and then the custard and eclipse with Cline Late Harvest Mourvèdre.

The next Sunday Supper will be in Fifth Street Farm's interesting barn on Nov. 1, with a tour of the farm, farmhouse artisan cheeses and charcuterie, a quinoa and chicory salad with roasted cauliflower, pan-seared scallops with Brussels sprouts and bacon lardons, tarragon chicken, and spiced apple and pear crumble with honey-bourbon Anglaise. Check it out and reserve now at ramekins.com.

It was great to see some local food trucks at Sebastiani Winery's Food Truck Friday last week. Making the cut were City Councilmember Rachel Hundley's Drums & Crumbs, El Coyote, and Tips Tri-Tips Trolley.

Cat Cora, the first female Iron Chef, will speak tomorrow, Oct. 3 at the great little Spinster Sisters' cool restaurant in Santa Rosa as part of Book Passage's Dining with Writers Series. Having interviewed Cat Cora three or four times, and having corresponded with her mother, I find her very articulate and entertaining.

Cora will talk about her latest book, "Cooking as Fast as I Can: A Chef's Story of Family, Food and

Forgiveness," her story of early childhood sexual abuse, the realities of being a lesbian in the deep south (Jackson, Mississippi), her family's Greek history in the restaurant business, studying at the CIA in Hyde Park, and the rigors of being an attractive female apprentice in big-name restaurants in France. \$95 includes book and dinner. Reserve at (415) 927-0960 or bookpassage.com.

Book Passage also has Cooks with Books events coming up with Ruth Reichl on Oct. 7, Emeril Lagasse Oct. 9, Jacques Pépin Oct. 10, and Nigella Lawson Nov. 18. Check them all out at bookpassage.com.

This weekend's Sonoma Music Festival – with its lineup of hugely famous musicians, from Ringo Starr to Chicago – will have a nurturing array of food lined up as well. Attendees can purchase food from E-Saan Thai House, Java Wagon, The Farmer's Wife, Marks

The Spot, Mary's Pizza Shack, Rocket Catering, Tips Tri-Tip Trolley, G.B. Meatballs, Nectars Juice Bar, B&V Whiskey Bar & Grille, and Murphy's Irish Pub.

Ramekins will cater special food for a rumored 700 VIP ticket holders in the tent for Friday and Saturday night dinner and Sunday lunch. Friday's dinner starting at 4 p.m. will include kale salad with beets and shaved ricotta salada, pasta salad with grilled vegetables, roasted cauliflower with Pesto and B.R. Cohn olive oil, barbecued chicken breast with wild arugula and sweets.

Saturday's menu consists of black bean salad with tortilla chips and Fifth Street Farm vegetable crudités, chopped Romaine leaves with Cotija cheese and cilantro vinaigrette, marble potato salad, roasted broccoli, and barbecue

spice rubbed
tri-tip with arti-
san breads and
sweets.

Sunday lunch
begins with
mini bagels and
schmears with
whole fruits and
grapes at 11 a.m. followed by lunch
of kale salad, farro salad, grilled
sausages with mustards, and bar-
becued chicken, followed at 4 p.m.
by an afternoon snack and sweets
at 5 p.m.

According to Tasha Cohn, there
will also be vendors from Yeah
Yeah Pony Prince hand painted
clothing, Devon Dowds Design
Jewelry, Nomad Chic, Seaglass
Jewelry from Santa Cruz, *Sonoma
Index-Tribune*, Wild Ginger cloth-
ing, Bay Area Lyme, KRON, Music
Never Dies Clothing, Adrenaline
Zone (Maui Jim sunglasses), and
the Bus Shoppe.

If you haven't had enough music,
food and beverages, B&V Whiskey
Bar & Grille is the "official after
party" spot featuring the Bad
Jones (formerly Soul Pie) band on
Friday, and 1955 on Saturday, both
from 10 p.m. to 1 a.m. No cover
charge. 400 First St. East, Sonoma.
Reservations for six or more at
938-7110.