



Farewell to Foie Gras

June 19, 2012

Bid foie a farewell fit for a king with this 4-course celebration of all things duck liver, courtesy of chefs Adam Timney and Arnold Eric Wong, plus expert beer pairings from Master Cicerone Rich Higgins.

- **Shiitake mushroom and foie gras dumplings with foie cream sauce**
paired with **Blanche de Bruxelles** to bring out flavors of lemon, mushrooms, saltiness and umami
- **Duck and foie gras sausage with caramelized onions in a port reduction**
paired with sour Duchesse de Bourgogne to highlight tart cherry and balsamic flavors
- **Grilled line-caught albacore tuna with seared foie, marble potatoes and blistered tomatoes and peppers**
paired with **Almanac Bière de Mars** for minerality, sage and savory bitterness
- **Foie ice cream sundae with Lillet-poached Bing cherries, cocoa nibs and cream**
paired with **Allagash Curieux** for vanilla, apricot, caramel and bourbon flavors

\$60

Like it or not, foie gras is on its way out. Come July 1, California will be the nation's first state to ban this French delicacy for good. But while foie may be controversial, its status as uber-delicious indulgence is incontrovertible, especially for the chefs who love it for the rich, buttery flavor it adds to their delectable dishes.

When chefs Adam Timney of Starbelly and Arnold Eric Wong of E&O Trading Company heard about the ban, they put their heads together for a once in a lifetime foie gras farewell to celebrate foie's passing in high style. And they've put together a 4-course blowout to seal the deal and explore all the possibilities foie gras has to offer. (Hint: instead of bougie cheese plates, we're talking real, rustic food that'll airlift you to your happy place.)

And that's not all. Master Cicerone Rich Higgins (that's certified beer expert to you) has curated a unique roster of beer pairings to bring out the best in each course. Taste umami flavors, balsamic notes and apricot caramel tones you never knew your tongue could sense when these heavenly beers hit your palate. Go on, swish it around a bit (we're not shy when it comes to enjoying brews to their fullest).