Mid-Winter Beekeeper's Feast: A Taste of Mead & Honey

Saturday February 8, 2014 6:30pm - 9:30pm

Foyer of the Sensory Building, Robert Mondavi Institute, UC Davis

t is early February. Pink and white buds are peeking out on the burnished branches of the almond trees all over central California. Bees come out to bask in the warmth of the afternoon sun following the dark, cool days of winter. They gather pollen and nectar to begin building their strength and their colony for the coming year.

Each evening they return to the warmth of their hives.

Our night will begin with sparkling mead cocktails and end with a mead flight, guided by Darrell Corti.

Music, a silent auction, and great food will fill the evening.

Tickets will be available December 2nd at http://rmi.ucdavis.edu/events Single tickets are \$125 each* Sponsor a Table of Eight for \$1250**

Our Menu

Appetizers
Cracked Dungeness Crab on Belgian Endive Shitake Mushroom Soup Shots

Drinks

Sparkling Mead, Sparkling Water & Wine Pairings with each course

Salad

Navel and Blood Oranges over Winter Greens with Tupelo Honey Vinaigrette

Main Course

Roasted Lamb Shank with Dried Fruit and Rosemary-Infused Sage Honey Polenta Squares with Tomato and Mushroom Ragout Oven-Roasted Brussels Sprouts with Thyme Butter

Cheese Course with Honey Comb

Honey Comb paired with Laura Chenel Orange Blossom Chevre, Point Reyes Blue and Manchego Cheeses

Dessert & Mead Flight

Three Select Meads Haagen-Dazs Honey Vanilla Ice Cream Old-Fashioned Butter Cookies with Pistachios

Our Menu has been designed by Ann Evans and Mani Niall and is catered by Buckhorn in Winters, CA.

Ann is the founder of Slow Food Yolo County, the Davis Farmers Market, and Davis Co-op, and created the artwork on this invitation.

Mani is the author of 'Covered in Honey' and 'Sweet!' and is the chief cupcake froster at Sweet Bar Bakery in Oakland, CA.

