



Whitefish



Hi All,

We have a few tickets remaining for our upcoming collaboration with Freeman Vineyard and Winery here in Sebastopol, CA. We're a couple of weeks away from the event and really excited about the menu. Spring is quickly unfolding here in West County. We're seeing markets flush with **asparagus**, **spring onions** and overwintered **brassicas**. Late **season citrus** has been absolutely fantastic, buoyed by the evening Pacific fog and heavy rainfall. Over by the coast, we've seen some stunning **crabs** coming out of Bodega Bay along with some really lovely black cod. We couldn't be more excited

Now, about the dinner and menu format. The menu will be interactive. Some dishes will be plated, others meant to be shared with your neighbour. The dinner will be playful and whimsical, with a focus on the quality and process of our local ingredients and handmade goods. Some dishes we've been thinking about include:

Preserved Mussels with Dried Citrus

Dungeness Crab, Green Almond and Early Season Asparagus

Shio Koji Marinated Smoked Black Cod, Mandarin and Kelp

Green Peas, Fresh Cheese, Sunflower Tahini

Heritage Pork Cheek Cooked Over Coals, Nasturtiums and Chicory

Delicious Cheese from Nearby

We are lucky to be working with Ken and Akiko Freeman for this event. Freeman Vineyard & Winery is located outside of Sebastopol, California and is regarded as one of the leading producers of handcrafted Pinot Noir and Chardonnay from Russian River Valley and Sonoma Coast vineyards. The Freeman's Pinot Noirs have been hailed as the "World's 30 Best Pinot Noirs" by Food & Wine magazine, a Top 100 in the World (#22) by Wine Spectator and Wine Enthusiast. For this event, we'll be serving the following wines:

2014 Freeman Vineyard & Winery Rose, Sonoma Coast

2014 Freeman Vineyard & Winery Ryo-fu Chardonnay

2013 Freeman Vineyard & Winery Gloria Estate, Pinot Noir

2013 Freeman Vineyard & Winery Keefer Ranch Pinot Noir

2013 Freeman Vineyard & Winery Akiko's Cuvee

You can find more information about these fantastic cool climate wines and their methodology at www.freemanwinery.com/wine/overview.

Lastly, a bit of information about who we are. Chef Ben Spiegel has worked in the some of the top kitchens around the world, including restaurant noma and AOC in Denmark, Kikunoi in Kyoto and The Willows Inn on Lummi Island. He was the Executive Chef of Skal in New York City, a Scandinavian influenced hot-spot in the Lower East Side. Ben is passionate about sourcing locally, working with farmers and producers to showcase Sonoma County's incredible bounty. At these Whitefish event, we are trying to connect diners with organic producers and winemakers through conversation, cooking and fun.

We hope to see you there!

Ben and Nicole



Tickets are available through our
website!

Saturday April 16, 2016
Grow Kitchen, 245 Ferguson
Road Sebastopol, CA
\$150 per person, inclusive of tax
and gratuity

[Find Tickets Here](#)

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This is a little notice of our upcoming events here in the county. Hope to see you soon Best, ben spiegel

Our mailing address is:

Whitefish
1550 FURLONG RD
Sebastopol, Ca 95472