



PEAKS ISLAND GASTRO SOCIETY

January 2012 Menu

P.I.G.S.

MENU JANUARY 2012

- Peaks Island Gastro Society (P.I.G.S.), launched Dec. 10 2011, is a private dining experience at the home of Jeff Kingman, former executive chef.
- Seating eight to ten people, in a residential dining room with two-story floor to ceiling views of five lighthouses on the southeast shorefront of Peaks Island, Maine.
- Ingredients, sourced locally and from abroad from excellent purveyors, prepared casually and with experience.
- Great conversation, over good food. Will you spot other diners on the ferry coming over?

JAN 2012

MENU INGREDIENTS TO PLAY WITH

Imported Italian Black Truffle

Maine Chef-Raised Goose

Harbor Fish (Maine) Seafood

NH Farm Raised Red Deer Vension

Specialty Coffee from Bard Coffee

Handmade Sea Salt from Jeff





CULINARY APPROACH FOR JANUARY'S P.I.G.S

NORTHERN ITALIAN

Menu

Starters

Maine Oysters, shucked

Smoked Goose Breast Bruschetta w/Truffle

Eggplant Caponata w/Handmade Crackers

Fried Stuffed Italian Olives (goose pate)

Courses

Lemon Sole (Dab) Flash Sauteed

Fettucini Carbonara (Italian) w/Truffles

Poached Atlantic Salmon Stuffed Squid

Venison Osso Bucco "Firepit" w/Truffles

Roast Garlic Spinach Martini

Bacon Wrapped Sabayon Souffle

Wines & Beverages

Proseco, Soave, Chianti Classico, Tocai

Tocai, Nebbiolo, Moscato d'Asti

Bard Coffee and Single Barrel Bourbon



JAN 14, 2012

DETAILS

LIMITED TO TEN

Two Professional Waitstaff Will Join Us

Appetizer Buffet

Six Course Plated & Served Dinner

RSVP

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\$100 pp in advance

RSVP for the next three events, receive the fourth gratis.

