



MOUTHFUL: Dining, dancing and politics at the top of the hill

The Grand Mustard Dinner: As of press time, there were still seats available at the Napa Valley Mustard Festival's Grand Dinner, which takes place at Farm, the new restaurant at Carneros Inn (4048 Sonoma Highway, Napa) tomorrow night, beginning at 6 pm.

Several well known chefs, an all-male line up including Jesus Blanco of The Carneros Inn, Kimball Jones of Farm, Alejandro Ayala of Meadowood Napa Valley, Robert Curry of Auberge du Soleil, Ken Frank of La Toque, Jonnatan Leiva of Jack Falstaff, James Syhababout of PlumpJack Cafe and David Baker, pastry chef at Farm, will present a seven-course sit-down dinner.

There will, of course, be wines featured with each course. Participating wineries include Ceja, Domaine Carneros, Etude, Far Niente, Groth, Honig, PlumpJack and HdV-Hyde Vineyards.

Highlights of the menu include new potatoes with Meyer lemon cream, local sturgeon

caviar and aruguaia; foie gras nougatine, mustard chlorophyll gel, turbinado toast and hazelnuts; saffron, carrot and tomato soup with uni, mustard tempura scallop and a salad of daikon radish and micro wasabi; Tai snapper with sticky rice croquette and glazed pork belly; guinea hen with fresh black truffles; grass-fed beef short rib Wellington with mustard-tarragon Hollandaise; Pozza Farm lamb with wild mustard salsa verde and Key lime and ricotta tart with spiced rum sauce.

You get the idea. It's sort of muscle meal, with all that testosterone in the kitchen.

Lowell Herrero, this year's featured artist, will be the guest of honor at the fete.

The event is black tie, so if you love to dress up, here's another opportunity.

The dinner is \$350; the event is limited to 120 guests.

For reservations, call 944-1133 or 938-1133.

To see a complete calendar of Mustard Festival events, visit www.mustardfestival.org