



Spring Fruits & Flowers

Appetizer

Avocado & sweet grapefruit, with drizzled extra virgin olive oil and sprinkled Italian parsley

Main Course

Piquant squab, served with forest mushrooms, miniature new potatoes, and asparagus

Salad

Arugula with strawberries & pistachios, dressed with balsamic vinaigrette

Dessert

Gianduja chocolate hazelnut crunch cake

Spring Birds

Farmed squab is a lean, tasty meat, and can be roasted, broiled, or pan cooked as is the preparation below. The following recipe is adapted from "The Silver Spoon," (Phaidon Press Limited).

Ingredients

2 squabs
 Fresh rosemary needles from one sprig, chopped
 2 bay leaves
 2 fresh sage leaves
 2 pancetta slices
 Juice of 2 lemons, strained
 Salt and pepper

Directions

Put salt, pepper, herbs, and a slice of pancetta in the cavity of each squab. Place in a pan, season with salt, and pour in the lemon juice. Cover and cook over low heat for 45 minutes. Divide in half to serve. Serves four.

WORLD TRADE, from opposite side

become the world's largest wine consumer. An initially surprising idea, it becomes a little less astonishing when we understand that states competing for the honor have much smaller populations than we do. Italy, France, and the United Kingdom have approximately 60 million people each; Germany has 80 million on the high side, and Spain has 40 million with other E.U. member states much smaller. So the U.S. with approximately 296 million people

pours much less wine in a lot more glasses. Together, the original 15-member states of the E.U. consume 56 percent of global wine production, about 1.42 billion cases, whereas the U.S. consumes just 10.5 percent or 258.3 million cases, which are increasing at a nice pace, 11 years in a row in fact. In the mean time, life is short, and my advice is to stay away from Hearty Burgundy, wood chips, and wine with added water. Leave it for the Europeans.