

JAMES BEARD DINNER MENU
NOVEMBER 12, 2007

Reception
6:00 p.m. – 7:00 p.m.

Chef John Cuevas, The Loft

Domestic Osetra with Whipped Parsley and Passion Fruit
Smoked Caviar with Sour Cream Sherbert and Citrus Jelly
Domestic Paddlefish Caviar with Charred Romaine and Liquid Brioche
Reykja, Iceland

Nantucket Bay Scallops with Confit Grapes and Wild Rosemary Cream
Pierre Morlet, Premier Cru, Réserve Rosé, Champagne, France NV

Foie Gras Sliders and Onion Soup with Aged Gouda and Pickled Mustard
Simcic, Ribolla Giala Reserve, Brda, Slovenia 2004

Perfect Bites:

Halumi/Charred Melon/Chorizo
Delice de Pommard/Jalapeno/Pickles
Ewephoria/Kumquat/Tellicherry Peppercorn
Bandage Cheddar/Grilled Romaine/Whipped Mustard
Hoja Santa/Rootbeer Syrup/Vanilla
Fourme D' Ambert/Arugula/Bourbon Caramel
Marqués de Irún, Verdejo, Rueda, Spain 2004
Andrew Will, Ciel du Cheval, Red Mountain, Washington 2004

Dinner

7:00 p.m. – 10:00 p.m.

Chef David Myers, Sona

Tuna au Poivre with Cauliflower, Fresh Shell Beans and Vietnamese Green Curry
Vinaigrette

Dönnhoff, Rielsing Kabinett, Oberhäuser Leistenberg, Nabe, Germany 2004

Chef James Boyce, Studio

Roasted California White Sea Bass, Spiny Lobster Choucroute, Tomato
Confit and Trumpet Mushrooms

*Anglada-Deleger, Blanchot-Dessus 1er cru, Chassagne-Montrachet, Burgundy, France
2003*

Chef Suzanne Goin, Lucques/AOC

Braised Veal Cheeks with Risotto Carbonara, Cavolo Nero and Black Truffle Butter

Moccagatta, Bric Balin, Barbaresco, Piedmont, Italy 2001

Chef Nancy Silverton, Osteria Mozza

Wine Poached Pear with Bitter Almond Gelato and Toasted Almonds

Donnafugata, Ben Ryé, Passito de Pantelleria, Sicily, Italy 2005

Chef Richard Ruskell, Montage

Handcrafted Chocolates and Migniardises