# CHEF SHOWCASE

April 26th in Ballroom B

6:00pm-9:00pm

$25 per person

## STATION ONE

**Korean Beef Short Rib Bao Bun**
kimchi and gochujang
*2012 Howling Moon, Pinot Noir, Monterey, California*

**Yellowtail and Ahi Sashimi**
blood orange, watermelon radish, and avocado
*2012 Howling Moon, Pinot Noir, Monterey, California*

## STATION TWO

**Pan Roasted Sea Scallops**
cauliflower puree, and english peas
*2014 Dragani, Pinot Grigio, Italy*

**Crispy Pork Belly**
Espresso barbecue sauce and pickled cucumbers
*2014 Dragani, Pinot Grigio, Italy*

## STATION THREE

**Roasted Spring Vegetable Quinoa in Acorn Squash**
cauliflower, spring onions, asparagus, brussel sprouts and mixed heirloom carrots with kale and fried parsnip ribbons
*2014 Cavellina, Moscato, Italy*

## STATION FOUR

**Lobster Bisque Shooters**
cream, sherry, and chives
*2012 Blackridge, Zinfandel, Lodi, California*

**Spicy Shrimp Pomodoro Pasta**
red pepper, basil, parsley, asiago cheese
*2012 Blackridge, Zinfandel, Lodi, California*

## STATION FIVE

**French Pastries**
eclairs, profiteroles, classic and strawberry napoleons, chocolate mousse cake cups
*2013, Fernlands, Sauvignon Blanc, New Zealand*
*2012 Cabernet Sauvignon, Castle Rock, Columbia Valley, Washington*