

CELEBRITY CHEF TOUR

BENEFITING THE JAMES BEARD FOUNDATION

Celebrity Chef Tour Dinner Series

May 20, 2010

Metropolitan Club, Chicago

Celebrity Chefs Marcus Samuelsson, Radhika Desai and Alain Roby
Host Chef Greg Carso

PASSED APPETIZERS

Crispy Lobster Roll

Lentil Soup Shooters

10 Spice Chicken Terrine with Cucumber Raita

Tomato and Paneer Bread Pudding

Stella Artois ♦ Hoegaarden ♦ Leffe Blonde

Chateau Ste Michelle Pinot Gris 2008

DINNER

1st Course - Marcus

Foie Gras Ganache

Yalumba Wrattontully Late Harvest Viognier 2008

2nd Course - Chef Radhika

Masala Braised Lamb with Turmeric & Mustard Seed Potatoes

Chateau Ste Michelle Artist Series Meritage 2006

3rd Course - Chef Greg

Cumin and Cilantro Rubbed Certified Angus Beef® Sirloin with Cauliflower Dauphinoise

Rodney Strong Symmetry Meritage Alexander Valley 2006

4th Course - Chef Marcus

Coffee-Cured Duck Salad with Cranberry Vinaigrette

Davis Bynum Pinot Noir, Russian River Valley 2007

Triple Dessert - Pastry Chef Alain Roby

- ♦ Chocolate mach potato timbale with semi sweet chocolate and olive oil Chocolate sauce Fleur De Sel
- ♦ Orange Sponge Custard and Fresch Ginger
- ♦ Raspberry Blueberry Summer Pudding basil mango sauce

Leffe Blonde

Premier Sponsors



Mercedes-Benz



Special Thanks

Metropolitan Club, C-House, Chateau St Michelle, Certified Angus Beef®,
FIJI Water, Forever Cheese, Hudson Valley Foie Gras, Rodney Strong Winery,
Segura Viudas, Testa Produce, Wine and Spirits Magazine, Wüsthof, Yalumba Wines