

2011 CHEF CELEBRATION SAN DIEGO

JOIN US APRIL 19TH FOR A TRUE CULINARY EXPERIENCE

SIX CHEFS ✧ SIX COURSES ✧ ONE NIGHT

Chef Celebration Foundation of San Diego is a nonprofit organization that strives to enhance the knowledge and potential of promising young chefs and lay a foundation of excellence for San Diego's culinary future.

Every year during the month of April, Chef Celebration holds a series of dinners featuring teams of award-winning local chefs who donate their time and talents to raise funds for an annual scholarship program.

-First Course-

Brandt Beef Carpaccio

english pea relish, borage flowers, house-made lemon oil, parmesan regiano puree & toasted bread

✧ *Chef Christian Graves, J Six Restaurant* ✧

-Second Course-

Grilled Baja Octopus

pickled ramps, green grapes, marcona almonds and white gazpacho

✧ *Chef Sam Burman, Quality Social* ✧

-Third Course-

Soft Poached Duck Egg

spring onion bullion, flavors of rosemary & sage flowers hazelnuts, chanterelle mushrooms & parmesan

✧ *Chef Chris Kurth, Grant Grill Restaurant* ✧

-Fourth Course-

Fresh Line Caught Wild Salmon En Croute

beluga black lentils, morel mushrooms & red verjus sauce

✧ *Chef Stephane Voitzwinkler, Mr. A's Restaurant* ✧

-Fifth Course-

Roasted Meyer Natural Beef Strip Loin

herbed-salt crust, asparagus & creamed forage mushrooms

✧ *Chef Victor Jimenez, Cowboy Star Restaurant* ✧

-Sixth Course-

Ginger Spiced Marcona Almond Crumb Cake

horchata tuile, strawberries and meyer lemons

✧ *Chef Craig Jimenez · Nathan Stanton* ✧
Craft & Commerce

SEATING IS LIMITED ✧ TO MAKE A RESERVATION PLEASE CALL 619.450.5880
DINNER REQUIRES A \$65 PER PERSON DONATION AND DOES NOT INCLUDE BEVERAGES TAX OR GRATUITY

COWBOY STAR
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