



Arizona Culinary Institute
Chef Instructors and Students Wine Dinner
Thursday, May 11, 2017

Amuse

Mission Fig and Goat Cheese Napoleon
crispy prosciutto, orange supreme, micro greens, balsamic reduction
Homemade Fig-cello Liqueur
Chef Eric Naddy

One

Scallop Carpaccio, Salmon Tartare,
yuzu emulsion, avocado, shiso leaf, pink peppercorn
Le Charmel, Muscadet, Sevre et Maine, Loire, France
Chef Jean Marie Rigollet

Amuse II

Bread and Butter
Chef Robert Wilson

Two

Chicken Roulade
wild mushroom, carrot, asparagus, sauce supreme
Veuve Cliquot Ponsardin, Brut, Reims, Champagne, France
Chef Robert Wilson

Three

Seared Halibut
oyster cream, granny smith apple, pineapple, cilantro
Henry Fessy, Gamay, Moulin a Vent, Beaujolais, France
Chef Christopher Wolf

Four

Sous Vide Beef and Veal tenderloin
with porcini cream, yukon gold potato, sweetbread demi-glace, black truffle, and baby squash
Cline Ancient Vines, Mourvedre, Contra Costa County, California
Chef Santos Villarico

Five

Lemon Semifreddo
Bernsano 'Monteolivio', Moscato d'Asti D.O.C.G., Piedmont, Italy
Chef Jennifer Sedig

Service by

James Baker

Samantha Evans

And the students of Arizona Culinary Institute