



Presents
Mary Elaine's Tribute Dinner
Saturday November 18, 2017

Menu

Amuse #1:
Fresh Baked Gougeres

Amuse #2:
Cauliflower Panna Cotta, caviar, chervil

1st Course:
Foie Gras Torchon, spice bread, kumquats, pistachios, frisee, aged balsamic

2nd Course:
Jerusalem Artichoke soup, beech mushrooms, fines herbs, black truffle

3rd Course:
Seared Black bass, confit potato, Basquaise peppers, garlic cream, serrano ham, fried parsley

4th Course:
Herb Crusted Lamb Loin, celery root, roasted tomato, cipollini onion, Robert sauce

Cheese:
Selection of 3 cheeses with various garnish and crackers

Dessert:
Apple Honey Rice Pudding with Pear sorbet

Mignardises

All Wine Selections Included

One Hundred Twenty-Five Dollars Per Person
Tax and Gratuity Included

Prepared and Served By Arizona Culinary Institute Instructors and Mary Elaine's Alumni
Chef Christopher Wolf, ccc, cce, csw, cpi
James Baker, chgm, cs, csw, css

With assistance from the students and Alumni of Arizona Culinary Institute