



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
Chef Eric Naddy

One

Scallop Carpaccio, Salmon Tartare,
yuzu emulsion, avocado, shiso leaf, pink peppercorn
Chef Jean Marie Rigollet

Amuse II

Bread and Butter
Chef Robert Wilson

Two

Chicken Roulade
wild mushroom, carrot, asparagus, sauce supreme
Chef Robert Wilson

Three

Seared Halibut
oyster cream, granny smith apple, pineapple, cilantro
Chef Christopher Wolf

Four

Sous Vide Beef and Veal tenderloin
with porcini cream, yukon gold potato, sweetbread demi-glace, black truffle, and baby squash
Chef Santos Villarico

Five

Lemon Semifreddo
Chef Jennifer Sedig

Service by

James Baker

Samantha Evans

And the students of Arizona Culinary Institute