



Cooking School

Graduation Dinner Menu for the 2006-2007 Season

"The torch of love is lit in the kitchen" French Proverb

Hors d'Oeuvres

Cheese Bignets

Oysters in the Half Shell with Apple Mignonette and Pomegranates

Caramelized Onion, Apple and Bacon Tart

N.V. Erbaluce, Cantina Sociale del Canavese, Piedmont

Black Pepper Crusted Big Eye Tuna

Farro and Piquillo Pepper Salad

Basil, White Anchovies, Cucumber, Avocado and Coriander Vinaigrette

2006 Casa Silva, Sauvignon Blanc, Colchagua Valley, Chile

East Coast Cobia

Butternut Squash, Baby Beets, Chickpeas, Golden Raisins, Pine Nuts,

Preserved Lemons, Tomatoes and a Coffee Scented Reduction

2005 La Noble, Chardonnay, Vin de Pays, France

12 Hour Braised Beef Short Ribs

Knefla, Cauliflower, Haricot Vert, Horseradish and an Onion-chili Jam

2003 Ferrari Carano, "Siena", Sangiovese Blend, Sonoma

Chocolate Pot de Crème

Pistachio Napoleon and Cinnamon Caramel

Banfi, Rosa Regale, Tuscany

Mignardise

Coconut Caramel Bonbons

Orange Cinnamon Truffles

Peanut Butter Curry Bonbons

Mocha Truffles

