

THE WESTIN KIERLAND RESORT, SPA & VILLAS

IN CONJUNCTION WITH

THE SCOTTSDALE CULINARY FESTIVAL

PROUDLY PRESENT A

FRIENDS OF JAMES BEARD BENEFIT DINNER

APRIL 13, 2010

~ **RECEPTION MENU** ~

TODD BERRY

A FESTIVE RECEPTION UTILIZING TRADITIONAL ITALIAN INGREDIENTS TO CREATE UNIQUE MENU ITEMS

ESPRESSO-DUSTED RABBIT LOIN ON WHITE POLENTA WITH RHUBARB JAM

GRILLED SALTWATER PRAWNS WITH ROMESCO BROTH AND TRUFFLE OIL

CHESTNUT & FIG-STUFFED ROASTED QUAIL

WHITE ANCHOVY, CAPER BERRY AND ARUGULA

RADICCHIO, ARTICHOKE AND PINE NUT WITH CHESTNUT-HONEY VINEGAR

~ **DINNER MENU** ~

ALESSANDRO STRATTA

SCAMPI CON VERDURE CROCCANTE IN SALSADIA RICCHI

SPANISH RED PRAWNS WITH SPRING VEGETABLE CRUDITES AND LOBSTER CORAL SEA URCHIN VINAIGRETTE

TODD BERRY

SQUADRO PADELLA -BRUCIATO CON LARDO, LA SALSADIA TARTUFO E PUTTANESCA

PAN-SEARED MONKFISH WITH LARDO, TRUFFLE AND PUTTANESCA SAUCE

MICHAEL GINOR

FINANZIERA

*FRICASSEE OF HUDSON VALLEY FOIE GRAS, SWEETBREADS, COCKSCOMB,
WHITE KIDNEY AND WILD MUSHROOM BONE MARROW FLAN WITH PARSNIP & BLACK TRUFFLE FONDUE*

CELESTINO DRAGO

I CAVATELLI DI RICOTTA E ORTICHE, SALSADIA CAPRIOLO E FUNGHI PORCINI

RICOTTA AND NETTLES CAVATELLI, VENISON AND PORCINI MUSHROOMS RAGU

MISSY ROBBINS

AGNELLO IN DUE MODI CON CECI

LAMB PRESENTED TWO WAYS WITH CHICKPEAS, TAGGIASCA OLIVES AND MARJORAM

DOUGLAS RODRIGUEZ

TIRAMISU DICOSTRUITO

DECONSTRUCTED TIRAMISU