

Sous Chef Dinner

5 Chefs, 5 Wines

Canapés

Scharffenberger Brut N/V, Mendocino County
French Master Chef José Gutierrez | River Oaks



Pumpkin & Ricotta Ravioli

with lobster and brown butter sage sauce
Twomey Sauvignon Blanc 2013, Napa Valley
Sous Chef Brendan Frankel | River Oaks



Red Snapper

with cauliflower puree, asparagus, chanterelle mushrooms and sorrel sauce
J Winery Chardonnay 2013, Russian River Valley
Executive Chef Jason Dallas | Interim | Former Sous Chef at River Oaks



Bone-In Venison

with mushroom soufflé, pommes fondant and elderberry sauce
Chateau Teyssier "Pezat" Rouge 2012, Bordeaux
Sous Chef Chad Getchel | River Oaks



Almond Cake

with caramel and chocolate mousse and poached pear
Meyer Family Cellars Port, California
Pastry Chef Frank Oysdel | River Oaks

Wednesday, Nov. 19, 2014 | 6:30 p.m.

\$85 per person, plus tax and gratuity

For reservations: (901) 683-9305