

# *Chef of the Year Dinner Gala 2017*

June 11<sup>th</sup>, 2017

**The Orleans Hotel and Casino**

## **Reception**

### **Seafood Station**

Jumbo Shrimp, Sushi Boat, Oysters and Clams on the Half Shell

### **International Cheese Display**

Ripened and Unripened, Soft, Semi Hard and Blue Cheese, Dried Fruits, Honey Comb, Quince

### **Gyoza Station**

Pan Seared Thai Vegetables, Kahlua Pork, Peking Duck Pot Stickers

### **Pork Belly Station**

Crispy, Slow roasted, Five Spiced Pork Belly, Scallion Pancake, Spicy Korean BBQ Sauce

SECCO Italian Bubbles, Chardonnay, 2014  
Rotta White Blend, San Luis Obispo, 2013  
Simi Cabernet Sauvignon, Alexander Valley, 2013

## **Dinner**

Cream of Roasted Pheasant, Pheasant Quenelles, Fried Shallots

Emina Verdejo, Rueda, Spain, 2013

Baby Greens, Caramelized Peaches, Goat Cheese, Candied Walnuts, White Balsamic Vinaigrette

Ferrari-Carano Fumé Blanc, Sonoma County, 2015

Prickly Pear Sorbet

Petite Fillet of Beef, Beaujolais Sauce, Beef Marrow

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Pistachio Crusted Sea Bass, Mandarin Orange Glaze

Smoked Potato Puree, Seasonal Vegetable Flan

Trio of Sweet Delights

Honor Pinot Noir, 2011

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*Wines paired and generously donated by Southern Glazers Wine and Spirits*

*We extend a very special Thank You to the staff at the Orleans Hotel and Casino for the outstanding dinner to honor the 2017 Chef of the Year.*

