

ACF Chefs Las Vegas
2017 Chef Of Year Awards Gala
6.00 pm Sunday June 11, 2017
The Orleans Hotel and Casino

You are cordially invited to join us for our annual awards evening as we celebrate and recognize the achievements of our members over the past year and beyond

Welcome Reception

Seafood Station

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

International Cheese Display

Ripened and Unripened, Soft, Semi Hard and Blue Cheeses, 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

Dinner

Cream of Roasted Pheasant, Pheasant Quenelles, Fried Shallots

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

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Dragon Fruit Intermezzo

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Petite Fillet of Beef, Beaujolais Sauce, Beef Marrow
&

Pistachio Crusted Sea Bass, Mandarin Orange Glaze
Smoked Potato Puree, Seasonal Vegetable Flan

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Trio of Sweet Delights

Wines paired and generously donated by Southern Wines and Spirits

\$85.00 per person

\$850.00 table for 10

Reservations at: <https://squareup.com/store/acf-chefs-las-vegas>