



James Beard Foundation Dinner Menu
Thursday, September 8, 2011

Appetizers

Kingfisher Farms Cherry Tomato with Basil & Garlic
Grilled Baby Gem Romaine Leaves with Local Bacon Crumbles
Crab Cakes with Lemon Aioli
Stuffed Fingerling Potatoes with Oregon Black Truffles & Foie Gras
Lobster Tortellini with Marsala & Hazelnuts
~ 2007 Argyle Brut Sparkling Wine ~
~ Pelican Pub Doryman's Dark Ale ~

1st Course

Oregon Pear & Foie Gras with Organic Greens Salad
balsamic dressing – carrots & radish
~ 07 Walnut City Wine Works Willamette Valley Viognier ~

2nd Course

Poached Oregon Black Cod
sausage spiced butter sauce
~ 07 Walnut City Wine Works Willamette Valley Pinot Gris ~

Entrée

Nehalem River Lamb
wild mushroom risotto cake, farm vegetables & huckleberry demi glace
~ 06 Bernard Machado La Cantera Vineyard Pinot Noir ~

Cheese Course

Rogue Creamery Smokey Blue & Oregonzola cheeses
Tumalo Farms Classic Gouda
Mama Terra Microcreamery Goat Cheese
~ 06 Walnut City Wine Works Willamette Valley Pinot Noir Reserve ~

Dessert

Chocolate Meringue
cherries & white chocolate gelato
~ 06 Walnut City Wine Works Late Harvest Viognier ~

Participating Chefs

Chef / Owner, John Newman, C.E.C., Newman's at 988, Cannon Beach, Oregon
Gehrett Billinger, The Astoria Golf & Country Club, Oregon ~ Jonathon Hoffman, Seasing Greens, Oregon
Faitha Hearing, FISHES Sushi & Japanese Cuisine, Cannon Beach, Oregon ~ Tyler Casiano, Pastry Chef, Oregon
Rich Stahley, Mad Boar Restaurant, North Carolina ~ Alex Newman, Kendall College Culinary Student, Chicago