

ACF Triad Chapter Chef's Ball Menu 2010

Hors d'oeuvres: (Don & Tom)

Action station:

Skewers of Pork, Shrimp, Chicken, and Vegetables, grilled on site, with an assortment on sauces/salsas to include: Peaches in NC Scuppernong wine, Brandied Apples, Pears with Raisins, and Roasted Sweet Potato Hash, also served with Sweet Potato Biscuits and Angel Rolls

First Course: Savory – (L.J. Rush)

Pan Fried Herb Goat Cheese with Fennel and Chorizo Mousse

Second Course: Poultry - (Jeff Bacon)

Taste of Tanglewood Farm's Duckling

*Duck Prosciutto, Rillettes, & Confit
Candied Citrus, Sherry Vinegar Reduction*

Soup Course: (Larry Jones)

Chicken Butternut Squash Soup

A warm hearty soup consisting of butternut squash, light curry, apricots and Walnuts with roasted chicken and finished with cilantro.

Salad Course: (Susan Smith)

Fried Green Tomato & Crab Salad

Served on Cucumber Rounds w/Roasted Red Pepper and Cream Corn Dressing

Seafood Course: (John McCracken)

Smoked Mountain Trout in Phyllo

Hard Wood Smoked Rainbow Trout, Flaked and Folded in Phyllo Pastry, Baked to Crispy Perfection and served with a Wilted Arugula and Tart Apple Salad, Finished with a Sweet Cider Double Cream

Intermezzo: (Keith Gardiner)

Green Apple Sorbet

A Tart Sorbet of North Carolina Grown Granny Smith Apples

Entrée/Pork: (Charles Kurtz/Piedmont Club)

Apple Blackberry Sage roulade of pork

Wrapped in smoked bacon with Turnip medallion au Poivre and Bouquet of French green beans and bells

Dessert Course: (Christian & Charlie TCQ)

North Carolina Sweet Potato Tart

with Pecan Tuile, Lemon Crème Fraiche and Indigo Sweet Potato Sabayon