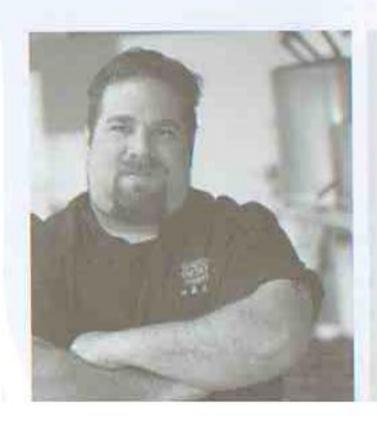
Saturday, November 14, 7:00 P.M. JBF Members \$100 General Public \$125

Eric B. LeVine

Encore Catering/East Hanover, NJ



With every new vintage, New World winemakers create offerings that rival the elegance of their European counterparts. (Need proof? Wine Spectator's 2008 Wine of the Year hailed from Chile.) Enjoy an eclectic selection of New World wines alongside the creative culinary musings of acclaimed chef Eric LeVine.



hors d'oeuvre

Foie Gras Lollipops with Cranberry Dust

Not-So-Classic Onion Soup Cubes with Garlic Discs

Black Olive-Sun-dried Tomato Doughnuts with Shrimp and Lobster Salad

> Miniature Thai Chicken Tacos with Ginger Glaze

Truffle-Dusted Crisps
TRAPICHE EXTRA BRUT NV

dinner

 Oven-Roasted Beet Salad with Goat Cheese Foam, Grilled Shrimp Stick, and Chestnut Puree

MICHEL TORINO ESTATE DON DAVID TORRONTES 2008

2 Mushroom Tart with Mushroom Soup, Grilled Crimini Mushrooms, Frisée, and Garlic Reduction

TRAPICHE BROQUEL CHARDONNAY 2007

3 Pancetta-Wrapped Pork Loin Filled with Prosciutto di Parma and Fontina served with Garlic-Pancetta Ravioli

TRAPICHE BROQUEL MALBEC 2007

4 Oven-Roasted Lamb Loin with Braised Short Ribs, Sweet Potatoes, and Garlic-Herb Potatoes

MICHEL TORING ESTATE DON DAVID TANNAT 2006

5 Chocolate Tasting > Chocolate Mousse, Chocolate-Caramel Panna Cotta, Chocolate Paper, and White Chocolate-Pumpkin Parfait

TRAPICHE VIÑA BIBIANA Y CRISTINA COLETTO MALBEC 2006

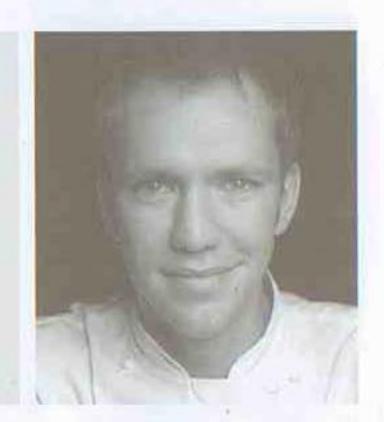
Wines generously provided by Frederick Wildman and Sons. Ltd.

Jeremy Culver

Fulton/NYC



Named after the renowned
Fulton Fish Market, where
Atlantic fishermen began
passing on the day's catch to
New York wholesalers in 1822,
this fish-focused restaurant from
the owners of Citarella offers
the bold seafood dishes of chef
Jeremy Culver.



hors d'oeuvre

Arctic Char Tartare with Smoked Salmon Roe

Sea Urchin Shots

Monkfish Liver Torchon with Nori and Perilla

Swordfish Escabèche

PROSECCO NV

dinner

- Scallop Ceviche with Lemongrass, Cashews, and Curry Oil WATERBROOK RIESLING 2007
- 2 Crispy Oysters with Pickled Veal Tongue and Mustard Greens
 SANTI SORTESELE PINOT GRIGIO 2008
- 3 Grilled Octopus with Hen of the Woods Mushrooms, Sea Beans, and Squid

COSENTINO WINERY THE NOVELIST MERITAGE 2007

- 4 Slow-Roasted Halibut with Crosnes and Rock Shrimp

 M. COSENTINO THE CHARD CHARDONNAY 2006
- 5 Seared Lobster with Oxtail Consommé, Farro, and Bone Marrow IRONY MONTEREY PINOT NOIR 2006
- 6 Goat Cheese Cheesecake with Pumpkin Ice Cream and Pomegranate

R.L. BULLER & SON VICTORIA TOKAY NV