

BOOK
ONLINE!

www.jamesbeard.org/november14

New World Wine Lovers' Dinner

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 dinner

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

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

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 TORINO 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 COLETTI MALBEC 2006

Wines generously provided by Frederick Wildman and Sons, Ltd.

JBF Members \$125
General Public \$165

Monday,
November 16,
7:00 P.M.

**Market
Fresh
Seafood**

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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

dinner

Arctic Char
Tartare with Smoked
Salmon Roe

Sea Urchin Shots

Monkfish Liver
Torchon with Nori
and Perilla

Swordfish Escabèche

LAMBERTI EXTRA DRY
PROSECCO NV

1 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