

CALIFORNIA GOURMET GHETTO



Top Chef

THOMAS SCHMIDT

(Josh Ash & Co., Vintner' Inn, Sonoma County),

Chef to the stars

DANIEL ISBERG

(San Francisco)

&

Sommeliere

SUSIE BYNUM

(Ehret Family Winery, Sonoma County)

Genießen Sie eines der sechs halbstündigen Wine & Food Seminare pro Tag.
Vorabregistrierung hier am Stand wird empfohlen.

SUNDAY

Pinot Grigio and Pinot Noir

Hamachi Tartare, California Meyer lemon,
Arugula and Californian Walnut Pesto, CA EVOO
Pan seared Dry Aged US Beef Rib-Eye, dried cranberry polenta,
USA cranberry, balsamic reduction

MONDAY

Sauvignon Blanc & Zinfandel

California Meyer lemon infused CA EVOO,
poached California Dungeness crab leg, avocado puree, cilantro, fleur de sel
USA Cranberry and Zinfandel braised US beef short ribs,
California walnut crust, sun choke puree

TUESDAY

Chardonnay & Cabernet Sauvignon

Pan seared sea scallop on cheddar cauliflower mash, sea beans and chili butter
Cabernet braised US beef, California goat cheese and spicy candied
California walnut mashed potatoes, USA cranberry reduction

Das California Gourmet Ghetto wird unterstützt von

