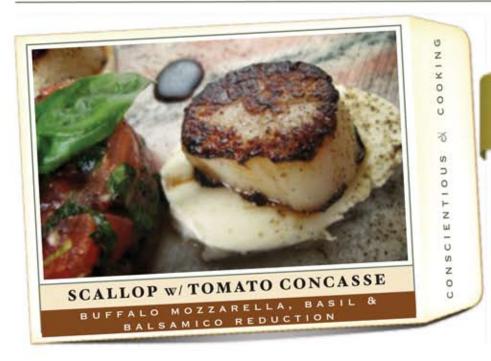
COOKING CLASS

12 SEPTEMBER



chef daniel

presents

recipes
instruction
cook 'n taste

drink fine wines

take home treats

2152 3rd St. (cross 18th) DogPatch San Francisco

in the professional kitchens of Top Chef Laurine Wickett

fish & seafood

local oysters & mignonette

swedish 'skagen' (shrimp dill horseradish) salad w/ avocado

pan-fried scallops w/ tomato concassé, buffalo mozzarella, balsamico reduction & basil

wild yellow fin tuna tartare w/ quail eggs



thai style fish cakes w/ pik nan pla sauce

tandoori salmon skewers w/ yoghurt dipping sauce

bouillabaisse with saffron , white wine, fennel, lobster, shrimps , salmon & halibut

white chocolate truffles with wasabi