

COOKING CLASS

12 SEPTEMBER

2:00 - 6:00 P.M.

chef daniel
presents



recipes
instruction
cook 'n taste
drink fine wines

take home treats



SCALLOP w/ TOMATO CONCASSE

BUFFALO MOZZARELLA, BASIL &
BALSAMICO REDUCTION

CONSCIENTIOUS & COOKING

fish & seafood

local oysters & mignonette

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

pan-fried scallops w/ tomato
concasé, 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

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

in the professional
kitchens of
Top Chef
Laurine Wickett