



## Wine Institute of California ShowKitchen 2010

### California Street Food

**Chef Daniel Isberg (San Francisco), Chef Jeff Reilly (Santa Rosa) & Sommelier Mat Gustafson**

#### **Sunday 21st**

Bodega Bay Dungeness Crab Tacos

San Jose Fresh Spring Roll with Carpaccio of US Beef and Sesame glaze, Mint, Cilantro

Oakland Pulled Pork Sliders with US Cranberry Chipotle BBQ Sauce and Pickled Vegetables

#### **Monday 22nd**

Yountville Cured Pork Belly with Truffle/Potato/Walnut Cigars and California Medjool Date Marmalade

San Francisco Embarcadero Crab Cioppino

USA Short Ribs with California Medjool Date / US Cranberry demi glaze & garlic/basil mashed potatoes

#### **Tuesday 23rd**

Petaluma Chicken Burgers with California Walnut Cilantro Pesto and Pear Slaw

Castro Baby Back Ribs with Lilikoi BBQ Sauce on Napa Salad with California Olive Oil Vinaigrette

Mission Taco Truck Carnitas with USA Beef

**California ShowKitchen uses California Extra Virgin Olive Oil**

# CALIFORNIA REPUBLIC

