



JAMES BEARD FOUNDATION AWARDS 2010

Awards Gala Reception Menu

JONATHAN BENNO

Vitello Tonnato Panino

KEVIN BINKLEY

Bacon Soup with Scallop, Leek, Tomato, and Oyster Cracker

JEAN FRANÇOIS BRUEL

Black Cod Confit with Fennel Salad, Artichokes, and Razor Clam Vinaigrette

JENNIFER CARROLL

Rabbit with Bourbon Mustard and Smoked Salt

BILL CORBETT

Roasted White Chocolate Mousse with Poached Cherries
Featuring Green & Black's® Organic Chocolate

CHRISTOPHER DIMINNO

Morteau Sausage with Lentil, Guanciale, and Herb Stew

CURTIS DUFFY

Alaskan King Crab with Cucumber Consommé, Kalamansi, Floral Cream,
and Lemon Balm

MARC FORGIONE

Baby White Asparagus in Ambush with Morels, Dickenson's Tasso,
and Midnight Moon Goat Cheese

MARK FRANZ

Champagne-Poached Prawns with Spicy Cucumber Salad and
Green Curry-Coconut Sauce





JAMES KENT

Scottish Salmon Tartare and Smoked Mousse with Yuzu and Trout Roe

ERIC KLEIN

Hiramasa Sashimi with Crispy Rice Cake, Marinated Cucumber, and Hearts of Palm with Soy Ceviche-Ginger Vinaigrette

House-Cured Duck Pastrami with Pickled Rhubarb, Golden Raisins, and Pretzel Wafers



Sponsor Chef DONALD LINK

Crawfish Rémoulade on Brioche and Assorted Butcher Salami

SAM MASON*

Jean-Louis Palladin's Quail Egg and Caviar

*As conceived by Chef Timothy Dean of Prime Steakhouse in Baltimore

DAHLIA NARVAEZ

Butterscotch Budino with Maldon Sea Salt, Caramel Sauce, and Rosemary-Pine Nut Cookies

FORTUNATO NICOTRA

Ravioli Cacio Pere e Pepe

Pear and Fresh Pecorino Ravioli with Aged Pecorino and Crushed Black Pepper

ANDY NUSSER

Beets with Coach Farm Goat Cheese and Black Truffles

Sponsor Chef MARIO PAGÁN

Pork Rillettes and Cracklings with Chayote-Calabaza Salad and Tamarind-Puerto Rican Rum Glace

Sponsor Chefs RALPH PAGANO and LUIS YOUNG

Bitter: Tangy Grapefruit Mousse with Candied Ginger Syrup and Grapefruit Zest

Sweet: Chocolate-Hazelnut Panna Cotta

Sour: Sicilian-Style Eggplant Caponata

Salty: Oyster Shooter with Fleur de Sel and Nori Mignonette





GAYLE PIRIE and JOHN CLARK

Cured Wild San Francisco Sardines with Avocado Chutney and Fried Curry Leaf

PRISCILA SATKOFF

Tostaditas de Tinga

Miniature Tostadas with Shredded Pork, Chorizo, and
Roasted Tomato–Chipotle Sauce

CAL STAMENOV

Diver Scallops and Dungeness Crab with Hearts of Palm, Bergamot, and
Habanero Oil

NORIYUKI SUGIE

Marinated Beef Short Rib Pastrami with Nori Brioche

JOHN SULEY

Spring Pea Custard with Petite Spring Vegetable Salad and
Champagne Vinaigrette

MICHAEL TUSK

Smoked Sonoma Liberty Duck with Rhubarb–Ngami
Kumquat Mostarda

CEDRIC VONGERICHTEN

Sweet Chile–Crab Dumplings with Cilantro and Celeriac

ISAO YAMADA

Basil Tofu with Uni, Basil Purée, and Uma-Dashi Sauce

Sponsor Chef LIU ZHIZUN

Pea Pudding

Kidney Bean Rolls

