2017 Primavera Cooks! Apprentice Chef Dinner
Hosts and owners Judie and Costas Georgacas

Chef Tim Moore
Apprentice Chefs
Michael Aaron, Keith Lierman,
Barbara LaWall & Cat Schladweiler

Passed appetizers:
~Spicy tomato and habanero soup shooter
~Bacon wrapped & fried mussel with blueberry,
bacon and pear gastrique
~Grilled focaccia toast, sun dried tomato goat cheese
   spread,
   olive and sweet pepper caponata.  
*Pastiche’s blackberry, cherry, and green apple sangria*

Course 1
Saffron lobster and shrimp risotto cakes, over spinach
and arugula, lemon basil vinaigrette, and chipotle aioli
   garnished with shaved red peppers and red onions
*Gazella vinho verde*

Course 2
Roasted wild mushroom and grilled vegetable pappardelle
pasta, smoked heirloom tomato veloute. Garnished with
   fried artichokes and mizithra cheese
*Vina Herminia Tempranillo*

Course 3
Stone ground mustard and fresh herb marinated grilled rack
of lamb, charred fennel and tomato saffron mint cous cous,
fennel Demi glacé
*Peirano Estate Petite Sirah 2016*

Dessert
Ancho honey cherry chocolate mousse tart,
port macerated cherries, fresh caramel whipped cream