



## **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