



2017 Primavera Cooks! Apprentice Chef Dinner
Wednesday, June 14

Chef Doug Levy

Apprentice Chefs

Brad Geller, Robert Coleman,
David Massanari and Paul Wheeler

Passed hors d'oeuvres:

House-cured gravlax with blueberry preserves
on a cucumber slice.

Pâte a choux filled with sheep's cheese
mousse and pickled seeds.

NV Segura Viudas Brut Reserva, Cava

First course

Salad of endive with cantaloupe, blackberry and chervil
with feta and dehydrated Prosciutto ham.

2014 Underwood Rosé, Oregon

Second course

Lemon polenta cake with braised mushrooms,
duck confit and mustard seed oil.

2010 Opolo "Summit Creek" Merlot, Paso Robles

Third course

Surf and turf: grilled shrimp and hanger steak with summer
squashes, rice fritters, tamarind-onion sauce and
a squash blossom.

*2016 Côte Mas Sud de France "Rouge Intense,"
Languedoc*

Dessert

Chocolate tart with cape gooseberries
and sugared fried basil.

NV Domaine de la Tour Vieille Banyuls