



2011 Artisan Masters Dinner Menu

Passed Hors d'oeuvre

*Prosciutto wrapped local Pears
Caramelized Cippolini Onion bites
Hamachi Tartare
Poached Prawns with Avocado Relish
Briscole Crostinit with White Truffle Oil and Pecorino Cheese
Oysters Rockefeller with a modern twist
Mini Brioche with Zinfandel Braised Beef*



Plated Dinner

*Lobster Medallions
Langoustine Royale, Chive Oil, Mache*

*Citrus Smoked Local Sturgeon
San Joaquin Valley Persimmon Relish*

*Grimaud Farms Duck
Duck Confit Bread Pudding, Duck Liver Pate, Apple Salad*

*Pepita and Black Pepper Crusted Rack of Lamb
Pumpkin and Gruyere Gratin, Squash Noodles*

*Chocolate Crème
Vanilla Custard Ice Cream and Coffee Sabayon*

*Dinner Prepared by Students of
San Joaquin Delta College Culinary Arts Program*

