

The
WASHINGTON STATE
CHEFS ASSOCIATION'S

44TH ANNUAL

AMERICAN ACADEMY
OF CHEFS DINNER

A
REGRESSION
THROUGH
TIME

CULINARY DIRECTOR
ERIC A. TRUGLAS

CHEF DE CUISINE
MARTIN WOODS

CHEF DE CUISINE
ANDREW CROSS

PASTRY CHEF
KRISTIE GEORGE



PIERSIDE
KITCHEN



American Culinary Federation
Washington State Chefs Association



Honor Society of the
American Culinary Federation®

HORS D' OEUVRES

Amuse Bouche
Aerated St. Andre Brie
Balsamic, Orange, Basil
accompanied by
Zubrowka cocktail

FIRST

Foie Gras Panna Cotta
Maple, Butternut Squash
Apple, Cranberry
accompanied by
Kiona Chenin Blanc Ice Wine

SECOND

Selection of Chicory & Oak Lettuces
Smoked Lox, Preserved Lemon, Pine Nut
Fresh Herbs & Vinaigrette
accompanied by
Laurenz V. "Charming" Grüner Veltliner, 2013

INTERMEZZO

Pear Sorbet
accompanied by
Grappa Alexander

THIRD

Roasted Veal Loin
Truffle, Carrot, Turnip
Quartet of Celery
accompanied by
Château Picque Caillou Bordeaux, 2011

FOURTH

Rogue Creamery Smokey Bleu
Grape Leaves, Rosemary, Apricot, Pistachio
accompanied by
Pomme Lambic

DESSERT

Apple Tarte Tatin
Fennel Crème Fraiche Ice Cream,
Salted Caramel
accompanied by
Amaro Nonino

Stimulation of the senses, Creative Innovation, Ritual of
the Table and the Alliance between the Chefs and the
Farmers....This is our Journey...