



*ACF Rhode Island Chapter
Chef of the Year Dinner
Sunday April 2, 2017 6:00PM
Pawtucket Country Club
900 Armistice Blvd. Pawtucket, RI. 02861*

Reception

Chefs Selection of local & Imported Cheese & Charcuterie | Artisan Breads & Traditional Accompaniment
Mini Veal Meatballs served with Guinness, fig and ancho chili sauce
Sweet potato crisp topped with black quinoa salad and avocado cream

First Course

Duck Confit Baby Watercress Salad
~gorgonzola, pickled cherries, candied spiced pecans, EVOO, cherry gastrique~

Second Course

Lilly's Fresh Lobster Ravioli
~baby spinach, truffle beurre blanc, fried basil, herb oil~

Entrée

Atlantic Veal Osso Bucco
~cauliflower puree, apple and celery leaf slaw, citrus gremolata, balsamic reduction~

Dessert

Chocolate Lava Cake
~white chocolate mousse, hazelnut wafer, fresh berry compote~



*Executive Chef
Agnieszka Richard*

*Pastry Chef
Natasha Madrid*

*General Manager
Michael Morin*