

American Culinary Federation Caxambas Chapter of Naples & Marco Island



## ACF Scholarship Charity Dinner Guest Chef Showcase Shadow Wood Country Club Tuesday, July 28, 2015 6:00 p.m.

You are cordially invited to attend the First Annual ACF Scholarship Charity Dinner hosted by Executive Chef Richard Crisanti, CEC, CCA, ACE. The Dinner will be held at Shadow Wood Country Club, 22801 Oakwilde Blvd., Bonita Springs, Florida. Cocktails at 6:00 p.m. with Dinner served at 6:30 p.m.

> Hors d'oeuvres Chef's Choice

*Executive Chef Dave Durante, CEC* Crown Colony Golf & Country Club, Ft. Myers, Florida

First Course

Lobster and Scallop Terrine Fennel Salad, Red Chili Pearls, Orange Candy, and Tangerine Gastrique FERRARI BRUT NV

> *Executive Chef Chas Tatigian, CEC Twin Eagles Country Club, Naples, Florida*

## Second Course

Copper River King Salmon and Grilled Octopus Chorizo, Corn Kernels, Fingerlings, Loxahatchee Heirloom Tomato with Salsa Verde FEUDI DI SAN GREGORIO FALANGHINA 2013

> *Executive Chef Scott Ross* Loblolly Country Club, Hobe Sound, Florida

Third Course Amish Duckling Roulade and Confit

Foie Gras Mousse, Crisp Duck Skin, Savoy Cabbage Rainier Summer Cherries, Thumb Carrots, Beets, Romanesco, Shiitake Puree with Duck Jus ERASMO BORDEAUX BLEND 2006

> *Executive Chef Brian Lord, CEC Collier's Reserve Country Club, Naples, Florida*

> > Fourth Course

Ribeye of Beef with a Truffle Inlay

Sauce Rouennaise, Wilted Lacinato Kale, Irish Cheddar-Oxtail Pommes Duchesse, Garden Carrots ROCCA DELLE MACIE, CHIANTI CLASSICO RISERVA 2011

> *Executive Chef Mark Brown, CEC, CCA, AAC* Oklahoma City Golf & Country Club, Nichols Hills, Oklahoma

## Fifth Course

**Trio of** Lemon Raspberry Meringue Tart Mango Caramel Gelato Cookie Sandwich Almond Raspberry Napoleon FONTANA FREDDA, MONCUCCO MOSCATO 2010

> Pastry Chef Paw Mikkelsen Mikkelsen's Pastry Shop, Naples, Florida

\$150. per person inclusive with proceeds to benefit the ACF Scholarship Fund Formal attire requested

For reservations, please contact: Tannis Edwards at <u>tedwards@shadowwoodcc.com</u> Her direct line: 239-390-4556 Executive Chef Richard Crisanti at rcrisanti@shadowwoodcc.com His direct line: 239-390-4509