

American Regional Dinner

Friday, March 5, 2010



SIX COURSE AMERICAN REGIONAL DINNER

Appetizers 6 p.m. – 6:45 p.m. - Dinner Extravaganza 7 p.m. – 9 p.m.

\$55.00 per person (price doesn't include gratuity or sales tax)

Each Entrée will be paired with Wine, Beer and Cocktails

Course 1

Sweet Vidalia Onion Tart with Succotash Style Corn Salad
Deconstructed Fried Chicken with Buttermilk Emulsion

Course 2

Sautéed Sea Scallop with a Crispy "Clam Chowder" Cube
Steamed Mussel with Lobster Sauce and Seafood Sausage

Course 3

Columbia River Valley Asparagus Soup
Stewed Wild Mushrooms, Tillamook Cheddar Fritter and Red Pepper Oil

Course 4

Delicate Greens Salad with Red Wine Vinaigrette
California Red and Green Grape Terrine with Goat Cheese Mousse
Red Wine Fig Gelee and Slow Cooked Marinated Fennel

Course 5

Midwest Lightly Smoked Pork Loin with House made Bavarian Bratwurst
Wheat Berries tossed with Celery Root, Hazelnuts and Leeks
Braised Savoy Cabbage, Roasted Carrots, Cherry Sauce

Course 6

A Wonderful Tasting of American Regional Influenced Dessert

For Dinner and Event Information email Susan sstockwe@jjc.edu