

**Foxwoods Food and Wine Festival 2010
Grand Tasting Menu**

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Chef Anthony Goncalves
Foie Gras Chips with Apples
Creamsicle

Al Dente
Chef David Brai
Risotto al Tartufo con Spigola Morso

Bella Bella Gourmet Foods
Chef Robert Ambrose
Terrine of La Belle Farms Foie Gras with Buddha's Hand
and Grains of Paradise

Bobby Q's Bodacious Barbeque and Grill
Chef Bob Le Rose
BBQ Pulled Pork

Bricco
Chef Gianni Caruso
Paccheri al Plin with Cream of Forest Mushrooms

Cabot Creamery
Assorted Classic and Flavored Cheddars

California Pizza Kitchen
Asparagus and Spinach Fusilli

Cooking with Georgia & Dez
Georgia and Despina Sarianides
Lamb Burger stuffed with Feta Cheese

David Burke Prime
Chef David Burke
Chef Christopher Shea
Beef & Horseradish Cheddar Dumplings

Eleven Forty Nine
Chef Jules Ramos
New Orleans Shrimp

Flanders Fish Market and Restaurant

Chef Tim Shelburn

Shrimp and Crab Cake with Lemon Garlic Aioli

Foxwoods Resort Casino & MGM Grand at Foxwoods

Franck Iglesias

Sweet Potato Gnocchi with Sparkling Quince Elderflower Soup

Foxwoods Resort Casino & MGM Grand at Foxwoods

Chef Duane Owen

*Seared Venison over Roasted Yukon Gold Potato with a
Red Onion Marmalade and Blackberry Syrup*

Foxwoods Resort Casino & MGM Grand at Foxwoods

Chef James Turck

Baked Nantucket Scallops in Casserole Spoon garnished with Sea Beans

Gargoyles on the Square

Chef Jason Santos

Deviled Egg, Tuna Tartar, Olive Tapenade, and Arugula

Gelato Giuliana

Traditional Italian Gelato

Golden Dragon/Foxwoods Resort Casino

Chef Chiu Wan Tam

Peking Duck with Scallion

Greenwich Tavern/Sonora/Pacifico/Black Rock Tavern

Chef Rafael Palomino

Duck Quesadilla

Heirloom at The Study at Yale Hotel

Chef Carey Savona

Corned Four Mile River Farm Beef, Squash Kraut and Smoked Aioli

Ibiza Restaurant

Chef Manuel Romero

Paquetitos de Cordero

Crispy Raviolis Stuffed with Lamb Shank, Vegetables and Wild Mushrooms

Jordan Caterers
Chef Kevin Cottle
Lobster Profiterole with Peach Emulsion

Junior's Restaurant
Assortment of Cheesecake

Kensington's
The Spa at Norwich Inn
Chef Daniel Chong-Jiménez
Butternut Squash Gnocchi with Farmer's Cow Cream Sauce

L'Espalier
Chef Frank McClelland
*Salad of Seared Nantucket Scallops with Uni and Apple Street Farm
Mesclun and Truffled Champagne Vinaigrette*

La Tavola
Chef Nicola Mancini, Jr.
Cider-braised Pork Belly with Stewed Lentils and Reduced Sherry Saba

Munson's Chocolates
Assorted Artisanal Chocolates and Confections

MUST Chocolate

nuela
Chef Adam Schop
Salmon Ceviche with Green Apple and Horseradish

Nuts+Nuts
Assorted Flavored Roasted Cashews
Spicy Cashew Dip with Lime Leaves and Garlic

Pain D'Avignon Bakery & Café
Chef Toby Hill
Dry-Aged Sirloin Steak Tartare on Griddled Cheese Bread

Pigalle
Chef Marc Orfaly
Pork Wienerschnitzel

ROCCA kitchen & bar

Chef Tiffani Faison
Torched Yellowfin Day Boat Tuna
Spicy fennel & Cucumber Salad

Salute Restaurant
Chef David Caudill
Beeramisu

Shrine
Chef Kevin Long
Tuna Tartare

Thali Regional Cuisine of India
Chef Prasad Chirnomoula
Shrimp and Chorizo

Toshi Japanese Restaurant
Chef Hiro Ichikawa and Chef Michael Yige Ma
California Roll

VAI Restaurant & Wine Bar
Chef Vincent Chirico
Marinated Peach, White Balsamic, and Smoked Prosciutto

Vito's by the Park
Chef Robert Maffucci
Goat Cheese and Tomato Bruschetta

Wheeler's Frozen Dessert
Assorted Frozen Desserts