

Adele's

Restaurant & Lounge

James Beard House Dinner

November 10, 2005

Executive Chef, Charlie Abowd
Sous Chef/Wine Steward, Tony Fish
Sous Chefs Dan Burnham and David George
Dessert Chef, Michelle Palmer

Reception

Greg Norman Estates Sparkling Wine, Cuvee, Australia

Pass Around Tony's Loving Spoonfuls

A Trio of Little Mouthfuls

Indian-Style Smoked Salmon

Served on a cloud of fresh goat yogurt cheese.

Smoked Duck Confit with Wild Sage Infused Honey

Served with a relish of Lockeford, California walnuts, heirloom pumpkin and caramelized onions from Dayton, Nevada

Seared Ahi Sashimi

Nestled in a wakame salad with a sherry wine vinegar syrup with accents of ginger and wasabi.

First Course

Annie's Lane Riesling 2003, Clare Valley, South Australia

Cowgirl Creamery Mt. Tam Triple-Cream Cheese

Nestled on a pickled grape leaf with wild sage honey caramelized pecans, chiffonade of fresh mint and served with Lebanese pita bread and fall pears.

Second Course

Caymus Conundrum Meritage 2004, Napa Valley

Puree of Butternut Squash

Smith & Smith Farms, Dayton, Nevada
With goat crème fraiche infused with amber maple syrup.

Third Course

Ferrari Carano Fume Blanc 2003, Sonoma County

Tequila Cilantro Jumbo Prawn

With a reduction of lime marmalade and tequila, accented with chilies and accompanied by a jalapeno and chipotle jelly confetti.

Fourth Course

Mahoney Estate Pinot Noir 2003, Carneros, Las Brisas Vineyard

Baked Florida Grouper

Pan seared and baked with lemon zest, fresh dill and smoked Italian sea salt; served with a peak of lemon meringue, peppered with Beluga caviar served on a pool of tumeric infused velouté sauce.

Fifth Course

Young's Estate Syrah 2002, Shenandoah Valley

Rack of Lamb Loin

Rubbed with zitar and fresh cracked black pepper with a pomegranate and zinfandel reduction. Finished with toasted sesame seed and tahini accents; accompanied with roasted sweet potato puree and a feather of sweet potato chip.

Dessert

Navan, Vanilla Cognac de France

Trio of Homemade Ice Cream with a Syrian Cookie

Watermelon ice cream accented with Marie Brizard Watermelon Liqueur, Madagascar Vanilla ice cream accented with Navan, Vanilla Notre Naturelle de Madagascar, and Mango Madness ice cream accented with fresh and candied mango served with a Syrian cookie.