

# Project Dinner Table

9.11.10

Historic 5th Street School, Las Vegas

*Thank You to the Talented Chefs from MGM Grand Restaurants*

*Special Reading by Poet, Kim Russell | Donation supports Vegas Valley Children's Book Festival & Children's Literacy*

**SOCIAL HOUR MODES OF DISCOURSE | EXECUTIVE CHEF JENNIFER BARGISEN & EXECUTIVE SOUS CHEF BRENDON CHENEY, CONFERENCE CENTER, MGM GRAND**

UNCE Orchard Heirloom Tomato and Aged Balsamic Push Pop

Hydro Indian Corn Shot with Lump Crab Cigar

Crispy Langoustine Lollipop with Hydro Greens Basil Foam

Smoked Quail and China Ranch Date Mediterranean Street Tacos

*Available Goose Island Matilda Belgian Style Pale Ale & Bombay Sapphire Gin, featuring the Don Harlow Drink by Mixologist Kristen*

**FIRST COURSE INTRODUCTION | EXECUTIVE SOUS CHEF PIERPAOLA PITTIA, FIAMMA TRATTORIA & BAR**

Home Made Ravioli Stuffed with Slow Braised Goose and Foie Gras

Parmesan "Streavecchio" Sauce

*Goose Island Sophie Belgian Style Farmhouse Ale, subtle, spicy white pepper notes, a hint of citrus and a creamy vanilla finish*

**SECOND COURSE NARRATIVE | EXECUTIVE CHEF STEPHEN HOPCRAFT, SEABLUE BY MICHAEL MINA**

Carlsbad Mussels and Spicy Prawns

Dijon Mustard, Vidalia Onion, Dill Corn Pudding, Hydro Greens Basil

*Red Hook Big Ballard Imperial IPA, a rich, deep golden and a very assertive hop character that hits you in the nose before reaching your lips.*

*The 2010 Season Presented By: Nevada Beverage Company, Las Vegas*

*Whole Foods | Bombay Gin Sapphire | Renaissance Catering | Vegas Valley Book Festival | PDT Kitchen Cabinet | Craft Brand Alliance | Bacardi*

**THIRD COURSE EXPOSITION | EXECUTIVE CHEF STEPHANE CHEVET, SHIBUYA**

**Boat Scallops**

Wilted green Pea Tendrils, Masago Arare, Sake Uni Sauce

*Widmer Reserve Prickly Pear Braggot, honey and malt aromas blend with the sweetness of the alcohol with an underlying spiciness that complements a slight earthy character.*

**FOURTH COURSE CLIMAX | EXECUTIVE CHEF PATRICK SCHAEFFER, STUDIO CAFE'**

**Braised Veal Cheeks, Natural Jus**

Roasted California Family Farms Summer Vegetables

*Goose Island Pere Jacques Belgian Style Ale, wonderful fruity, malty ale*

**RESOLUTION | EXECUTIVE PASTRY CHEF KAMEL GUECHIDA FOR JOEL ROBUCHON AND L'ATELIER**

**Le Chocolat, Grand Cru, A La Glace Arabica, Riz Souffle' Et Caramelise Aux Zestes De Citron**

Guanaja Chocolate with Colorado River Coffee Ice Cream Caramelized Puffed Rice and Lemon Zest

*Limited Release Red Hook 841 Expedition Ale, complex flavor notes, delivering malty sweetness, medium bitterness with hints of smoked flavors and oak chips balanced by the addition of honey, brown sugar and candi sugar*

*Family Style Large Assorted Loafs of Bread provided by Joel Robuchon*

PROJECT

**DINNER**

table

PEOPLE . FOOD . PURPOSE .

*Thank you to the following local artisans & purveyors who contributed to the experience*

*Colorado River Coffee Roasters | California Family Farms | Hydro Greens | UNCE Orchard | China Ranch Dates | Gaia Flowers*