

The Nineteenth Annual

MASTERS OF FOOD & WINE

FEBRUARY 17 - 20, 2005

Dinner with David Hawksworth, Josiah Citrin, Angela Hartnett, Guenter Seeger,
Mark Miller, Mark Ayers and Sam Mason

Friday, February 18, 2005

Reception

David Hawksworth

Salmon Tartlet
Leek, Smoked Salmon Caviar
Squash & Nutmeg Croquette
Squash Pickle
Champagne Moët & Chandon, Brut Imperial, Epernay, France, NV

Soy Marinated Duck
Watercress, Rice Chips
Cauliflower Soup
Poached Quail Egg, Smoked Bacon

Foie Gras Parfait
Black Winter Truffles

Course One

Josiah Citrin

Maine Scallop

Satsuma Mandarins, Endives, Viognier Reduction

Cold Heaven Cellars, Viognier, "Deux C", Santa Barbara County & Condrieu, 2002

Course Two

Angela Hartnett

Pan Fried Red Mullet with its own Sauce

Provençal Garnish

Peter Michael Winery, Chardonnay, "Belle Cote", Sonoma County, California, 2002

Course Three

Guenter Seeger

Squab in Cinnamon

Sour Cherry Ragout, Basil, Almond

Bouchard Père & Fils, Volnay 1^{er} Cru "Caillerets", Côte D'Or, France, 2000

Course Four

Mark Miller

Pan Seared Buffalo Tenderloin

Southwest Chimichurri, Truffled Sunchoke, Huitlacoche Sauce

Testarossa Vineyards, Syrah, "Garys' Vineyard", Santa Lucia Highlands, California, 2002

Course Five

Mark Ayers

Roast Venison Loin

Truffled Sweet Potato, Bittersweet Chocolate Reduction

Bodegas El Nido, "El Nido", Jumilla D.O., Spain, 2002

Dessert

Sam Mason

Parsnip Cake

Coconut-Cream Cheese Sorbet, Carrot Cream

Inniskillin Wines, Riesling, Icewine, Niagara Peninsula VQA, Canada, 2002

Wine Spectator

HIGHLANDS INN
PARK HYATT CARMEL®

ACQUA
PANNA