

CWK Super Chef Wine Dinner

Thursday, November 3, 2016
Santa Fe School of Cooking

Passed Hors d'Oeuvres

Smoked Duck Breast with Green Chile
& Carmelized Onion on Crostini

Mini Calabacitas Tostadas

Beet & Goat Cheese Salad on a Skewer
Beef & Mole Empandadas

*Chefs Evan and Jen Doughty, The Palace
PLUS Chef Fernando Olea and CWK Kid Chefs!*

Winter Squash, Persimmon, Guanciaie,
Charred Octopus, & Fermented Garlic
Chef Edgar Beas, Rosewood Inn of the Anasazi

“Sopa de Amor” with Roasted Poblano Peppers, Handpicked
Blue Crab, Amaretto Cloud & Mexican Chocolate
Chef Fernando Olea, Sazón

Piñon Crusted Corvina, Florentine Wild Rice,
& Red Beet Gastrique
Chef Kai Autenrieth, Four Seasons Rancho Encantado

Buffalo Short Rib, Anson Mill Grits,
Cascabel Chile Demi, Truffled Asparagus & Cilantro Oil
Chef Tony Smith, Inn at Loretto

Zuccotto Ripieno con Gelato
Chef Cristian Pontiggia, Osteria d'Assisi

Wines to Compliment Each Course Include. . .
(Donated by Brad and Belinda Karp)

Sparkling

Lallier, Ferrari, and Schug Carneros

White Burgundy

*Domaine Etienne Sauzet, Domaine Jean-Marc Pillot and
Domaine Vincent & Sophie Morey*

Barolo

Domenico Clerico and Renato Corino

Brunello

Poggio Il Castellare and Tenementi Capanne Ricci

. . .and many more! Bon Appétit!

Chef de Cuisine

Noé Cano, Santa Fe School of Cooking

Master of Ceremonies

Chef Johnny Vollertsen, Las Cosas Cooking School