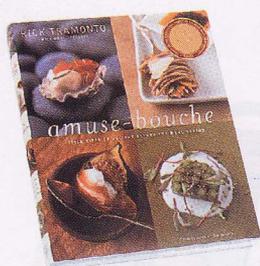


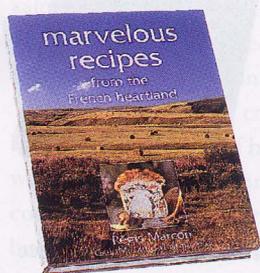
A Return to Cooking by **Eric Ripert** and **Michael Ruhlman** (Artisan, NY) Cranberry bean soup with lemon oil • Foie gras pot-au-feu with truffle juice and goose broth • Figs wrapped in bacon • Crab salad with chilled gazpacho sauce • Sautéed sepia with chorizo broth

and spaghetti • Barely cooked shrimp with bok choy and coriander broth • Seared tuna with *escabèche* of pear tomatoes • Poached scallops with caviar sauce • Halibut with grapes and red wine/Port sauce • Steamed littleneck clams with Parmesan/cucumber sauce • Roasted whole turbot with spring vegetables and truffle sauce • Sautéed pompano on pureed chickpeas with citrus sauce • Paprika spiked beef tenderloin and eggplant • Roasted chicken with poached egg, asparagus, and truffle jus • Lamb tartare and creamy cucumber salad • Veal chops with morels and herb/butter sauce • Stuffed lamb saddle with lamb jus and spring vegetables • Braised oxtails in cabbage leaves • Curried napa cabbage bundles with soy sauce/orange vinaigrette • Citrus gelatin with guanabana sauce • Chocolate ravioli in bittersweet chocolate sauce • Walnut/Armagnac frozen parfait with wine poached prunes.



Amuse-Bouche by **Rick Tramonto** with **Mary Goodbody** (Random House, NY) White peach juice with tarragon • Blood orange juice with basil • Roasted garlic soup with lovage • Blistered corn soup with corn ice • Terrine of pencil green asparagus with goat cheese puree • Red, gold, white, and candy striped

beets with beet juice reduction • Braised kohlrabi with brunoise of fall vegetables and white truffle emulsion • "Rick's shooter" of duck wonton with duck consommé • Asian soba noodle fork with water chestnuts • Green lipped mussels with spicy potato salad and horseradish foam • Soft shell crabs with cucumber aspic and marinated cucumber • Smoked salmon parfait with chive oil • Caviar staircase • Frog's leg terrine with Sherry vinaigrette, walnuts, frisée, and cherry tomatoes • Charred lamb with truffle vinaigrette and oven dried tomatoes • Crispy veal sweetbreads with pecans and wild mushrooms • Roasted pork tenderloin with rosemary and apples • Saffron/Champagne sorbet.



Marvelous Recipes from the French Heartland by **Régis Marcon** (Ici La Press, Woodbury, CT) Scallop carpaccio with acorn squash rémoulade • Young turnips stuffed with escargots and thyme butter • Tomato fritters with fairy ring mushrooms • Porcini mushroom *pâté en croûte* • Crisp foie gras and almonds with green lentils



At our Mexican: Richard Sandoval's red snapper with cactus salad and black bean and red pepper sauces. Photo by Ignacio Urquiza.

and wheat vinaigrette • Glazed rabbit in mead gelée • Red mullet fillet on cod mousseline with du Puy lentil ratatouille • Skate with endives and chestnuts, croutons with caper tapenade • Monkfish studded with dried sausage • Guinea fowl stew with blueberries and Saint-Joseph wine • Braised wild duck in cranberry wine with caramelized onion polenta • Pork glazed in spices with apple blood pudding and sweet potato puree • Lamb and quince spice bread charlottes with mint sauce drizzle • *Truffade*, "my way" • Chanterelles steeped in peach liqueur • Mango/red banana/thyme brochette with quince sauce • Fresh goat cheese blancmange with warm apricot compote • Candied vanilla/ginger green du Puy lentils with white chocolate mousse.

Modern Mexican Flavors by **Richard Sandoval** with **David Ricketts** (Stewart, Tabori & Chang, NY) Roasted corn soup with *huitlacoche* dumpling • Octopus/mixed shellfish sevice with sweet-and-spicy tomato broth • Lobster tamale with zucchini stuffing • Pan-seared tuna tacos with jicama salad and chile de arbol/sesame seed sauce • Tequila marinated shrimp with black bean pancake, arugula salad, and hibiscus sauce • Duck *carnitas* with sweet tomatillo sauce and grilled pineapple • Red snapper with cactus salad and black bean and red pepper sauces • Tamarind rubbed pork tenderloin with roasted corn puree and pumpkin seed sauce • Lamb with achiote and vegetables in banana leaf • Chocolate tamale with hazelnut sauce • Tamarind flan.

