



SATURDAY SEPTEMBER 30TH 2017

NORMAN'S 14TH ANNIVERSARY DINNER!

RECEPTION & CANAPÉS

CERDO

PORK BELLY ~ APPLE ~ PISTACHIO

AHI TUNA "NACHOS"

TOGARASHI SPICE ~ WASABI AIOLI ~ HOUSEMADE WON TON

BUTTERNUT SQUASH TART

SAGE ~ SPECK ~ CACIOCAVALLO CHEESE

MEDAGLIONI IN PADELLA

4 CHEESES ~ SPINACH ~ BORAGINE ~ SWISS CHARD ~ TOMATO-BUTTER

EXECUTIVE CHEF: FABRIZIO SCHENARDI, FOUR SEASONS ORLANDO AT WALT DISNEY

CANAPÉS TBA

EXECUTIVE CHEF: PETER ZAMPAGLIONE, THE RITZ-CARLTON ORLANDO, GRANDE LAKES
CHAMPAGNE, BILLERCART, FRANCE NV

CAVIAR

CACHAPAS ~ BRIOCHE TOAST ~ CRÈME FRAÎCHE ~ LAKE MEADOW GRATED EGGS

COLD SEAFOOD STATION

WEST AND EAST COAST OYSTERS ~ CHARRED OCTOPUS ~ STONE CRAB CLAWS TEPACHE MIGNONETTE ~ TARTAR SAUCE

SAUVIGNON BLANC, GALERIE NAISSANCE, NAPA 2015

MS JOHN BLAZON

CAPE CANAVERAL ROYAL RED SHRIMP CEVICHE

AVOCADO ~ SALSA OF LIFE ~ TEQUILA

WINE TBA

MW JEAN REILLY

PAN-COOKED FLORIDA FISH

ANSON MILLS SMOKED GRITS ~ FENNEL SLAW ~ PASSION FRUIT BUTTER SAUCE

CHARDONNAY, BRICK AND MORTAR "COUGAR ROCK" ATLAS PEAK, NAPA 2014

MS ANDREW MCNAMARA

ROASTED PIG "AL PASTOR" TACOS

CURTIDO ~ PICKLED JALAPEÑOS ~ ROASTED TOMATO SALSA

PINOT NOIR, GRAN MORAINÉ YAMHILL-CARLTON DISTRICT, WILLAMETTE VALLEY, OREGON 2014

MS EMILY PICKRAL

STRUBE RANCH CHIMICHURRI WAGYU STRIP LOIN

SUNBURST SQUASH ~ CHARCOAL ROASTED CELERIAC PURÉE ~ MALBEC ESSENCE ~ MARBLE POTATOES IN HUANCAINA SAUCE

CASTELLA DI AMA CHIANTI CLASSICO "SAN LORENZO" GRAN SELEZIONE 2013

MS LAURA DEPASQUALE

ARTISANAL CHEESES

FLORIDA TOMME ~ GREEN HILL ~ BEEMSTER X.O. ~ WINTER PARK BLUE

PEPITAS LAVAGE ~ CITRUS JAM ~ FIG CAKE ~ FLORIDA HONEY COMB

PINOT NOIR, XAVIER MONNOT, BEAUNE LES TOUSSAINTS 1ER CRU, BURGUNDY FRANCE 2014

MS GEORGE MILIOTES

CHARCUTERIE

5J IBERICO ~ CARNE SECA ~ DUCK PROSCIUTTO ~ CHORIZO

PAN SOBADO GARLIC TOSTADA ~ KEY LIME MUSTARD ~ PICKLED CUCUMBERS ~ SMOKEY TOMATO ~ ONION JAM

GAMAY, JEAN-PAUL THÉVENET, MORGON, CRU BEAUJOLAIS, FRANCE 2015

MS BRIAN KOZIOL

DESSERT DISPLAY

EXECUTIVE PASTRY CHEF: STEPHANE CHÉRAMY, THE RITZ-CARLTON ORLANDO, GRANDE LAKES

MASTER PASTRY CHEF: STEFAN REIMER, WALT DISNEY PARKS AND RESORTS

WINES TBA

MS VIRGINIA PHILIP



DINNER: 190 PER PERSON PLUS TAX AND GRATUITY

THE FUNDRAISING WILL BENEFIT FOR SOMMFOUNDATION

THE GUILD OF SOMMELIERS EDUCATION FOUNDATION, A CALIFORNIA 501(C)(3) NON-PROFIT CORPORATION