



You're the Chef!

Greater Miami Bailliage

Interactive Cooking Class & Miami Chaîne Chefs of the Future
SCHOLARSHIP INDUCTION LUNCHEON

Bailli Nancy Radlauer

Saturday, September 24, 2016

MENU

Ahi Tuna Tartare

Mesclun Mix, Roasted Sesame Dressing & Sprouts

White Asparagus Cream Soup

Croutons & Annatto Oil Drizzle

Roasted Leg of Lamb

Infused with Herbs, Garlic & Dijon with a Lamb Glacé

Seared Seabass

Lime & Dill Beurre Blanc

Accompaniments

Roasted Mini-Potatoes, Assorted Vegetables, Roasted Shallots

Dessert

Chocolate Mousse Cake

Fresh Fruit Garnish



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