

euphoria2010

Welcomes Guest Chefs

Bryan Voltaggio, VOLT, Washington, DC
David Guas, Bayou Bakery, Alexandria, VA

Victoria Moore
The Lazy Goat, Greenville, SC

Reception

Wine-Poema Cava Brut NV

First Course

Cherry Glen Farm Goats Cheese Ravioli
Silver King Corn, Soy Beans, Truffle Air

Wine: Salviano Orvieto Classico 2008

Bryan Voltaggio, Chef / Owner, VOLT, Washington DC

Second Course

“Butter Poached ‘Lobster’”

Foie Gras Torchon and Langoustine
Sherry Caramel, Vanilla Sea Salt, Honey Crisp Apple

Wine: Bodega Don Olegario Albarino 2007

Victoria Moore, Chef de Cuisine, The Lazy Goat

Third Course

“Porchetta”

Pancetta wrapped Chili Braised Pork Cheek, Fennel and Acorn Squash Ragout,
Crispy Panella, Golden Balsamic Elixir

Wine: Tenuta di Nozzole Chianti Classico 2007

Victoria Moore, Chef de Cuisine, The Lazy Goat

Fourth Course

Braised Wagyu Beef Cheek

Rick's Yukon Gold Potatoes, Garlic Transparency, Maroon Carrots

Wine: Tenuta Sette Ponti Crognolo 2008

Bryan Voltaggio, Chef / Owner, VOLT, Washington DC

Fifth Course

Cruze Farm Buttermilk Panna Cotta

Scuppernong Gelee, Honey Graham Cracker

Wine: Michele Chiarlo “Nivole” Moscato d’Asti 2009

David Guas, Chef / Owner, Bayou Bakery, Arlington, VA



THE LAZY GOAT