35TH ANNUAL
STAR CHEFS & VINTNERS GALA

MEALS ON WHEELS
SAN FRANCISCO

☆ Reception ☆

A16 * Yosuke Machida
Sfincione Siciliano
All Spice * Sachin Chopra
Crisp Tartlet, Miso Salmon , Salmon, Caviar Yuzu Gel
Altovino * Nick Kelly
Asparagus & Anchovy Crostini
Bake Sum * Joyce Tang
Okonomiyaki Danishes
Barbacco * Usiel Nah
Pea and Parmesan Sformatino, Charred Spring Onions Condimento
Crostino, Stracciatella, Marinated Strawberry, Balsamic Pearl
Bellota * Gonzalo Tecuaque
Jamon Iberico Bocadillo, Brioche Bun, Roasted Tomato
Bindaas * Rupam Bhagat
Bhuna Gosht Kati Roll
Aloo Tikki, Panner, Green Pea Tamarind
Bix Restaurant * Anthony Tadeo
Savory Macaron, Chicken Live Mousse
Boulevard Restaurant * Nancy Oakes & Dana Younkin
Kaluga Caviar, Cauliflower Soufflé
China Live * Daniel Sudar
Sichuan "Working Hands" Pork Dumplings, Sesame Butter, Peppercorn-Chili Broth
Chīsai Sushi Club * Erik Aplin
Seared Salmon Sushi, Seaweed Butter
Japanese Eggplant Sushi
Colibri Mexican Bistro * Edgar Castro
Tostadas de Tinga

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Copita Tequileria y Comida *Chefs Azari Cuenca & Aaron Sabido
Passion Fruit Ceviche
Estiatorio Ornos a Michael Mina Restaurant * Daniela Vergara
Spicy Spring Lamb Hummus
Four Star Seafood and Provisions * Ismael Macias & Adrian Hoffman
Red Shrimp a la Plancha, Romesco
Frances * Jordan Wittrock
Green Garlic Choux, Grilled Asparagus, Smoked Trout Roe, Crème Fraîche
Hilda & Jesse * Co- Owners Rachel Sillcocks & Kristina Liedags Compton
Fermented Kohlrabi Fritter, Espelette Chili, Green Garlic, Dill
International Smoke San Francisco * Carl Foronda
Jamaican Style Oxtail
La Mar Cebicheria & Jaranita Peruvian Rotisserie * Ricardo Younis Moreno & Victoriano Lopez (La Mar); Jose Luis Contreras & Francisco Aleman (Jaranita)
Cebiche Criollo
Beef Anticuchos, Rocoto Cream
Liholiho Yacht Club * Brett Shaw
Duck Liver Mousse, Banana Bread, Lihing Strawberry, Celery
Mattina * Matthew Accarrino & Alyssa Failla
Arancini, Vegetable Sott'Olio, Salsa Rosa
MKT Restaurant and Bar * Chef de Cuisine Enrique Gonzalez Romero & Executive Chef Kevin Tanaka
Bay Scallop Crudo, Pickled Pepper Relish, Rocoto Aioli, Ramp Oil
Nopa * Laurence Jossle
Potato Latke, Smoked Trout, Pickled Beet Hummus, Horseradish Crème Fraiche

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ONE65 * Claude Le Tohic
Duck Pâté en Croûte
Crispy Snap Pea, Bell Pepper Panna Cotta
PABU Izakaya * Jacob solomon & Keita Toninage
Spicy Tuna Handroll
Pacific Plaza Caviar * Ali Bolourchi and Otto Szilagyi
Siberian Caviar, Philo Dough Cups, Lemon Creme Fraiche, Flowers
Parche * Saul Valdes
Cartagena Ceviche, Aguardiente Poached Shrimp, Spicy Tomato Sauce, Green Mango, Hand- Smashed Plantain
Barranquilla Ceviche, Seasonal Mushrooms, Eggplant, Hearts of Palm, Tahini, Leche de Tigre, Plantain Chip
Poggio Trattoria * Benjamin Balesteri
Arancini, Morel Mushrooms, English Peas, Ramps, Fontina Fonduta
Presidio Social Club * Wesley Shaw, Rene Cruz and Ray Tang
Mushroom, Chamomile Tea
Rosemary & Pine * Dustin Falcon
Crispy Puglia Mazzarella, Sicilian Pistachio Pesto, Basil Oil
The Bungalow Kitchen by Michael Mina * Patrick Collins
Salmon Potato Pancakes
The Conservatory at The Ritz Carlton Half Moon Bay * Juan Pablo, Alain Zhang, Riveros Leyton, Roberto
Grilled Octopus
The Morris * Gavin Schmidt
Pate de Champagne

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The Oyster Girls & California Caviar Co * Oyster Girl, Oyster Girl, Oyster Girl, Caviar Aficionado

Oysters, Roe and Caviar

The Stavrand Russian River Valley * Elijah Trujillo, Kauzya Makishima, Kayla Hendrix, Carlos Cervantes, Danielle Kuller

Dwaejigogi-Jjigae "Gorditas"

The Vault Steakhouse & Garden * Jason Halverson & Ryan Cerizo

Duck Confit “Cassoulet” Croquette, English Pea Mousse, Pickled Ramp Relish

Villon * Jason Fox

Smoked Mussel, Wild Fennel, Potato Cracker

Wayfare Tavern * Bronson Macomber & Jose Castillo

Shakshuka Deviled Egges

Prime Beef Tartare

Mini Chicken & Waffle Bites

Wine Forest Wild Foods * Staffan Terje & David Keith Pace

Roasted Maitake Toasts, Ramp, Wild Pecan Pesto, Black Trumpet Vinaigrette

Yokai * Jessie Lugo & Marc Zimmerman

Lightly Smoked Baby Hokkaido Scallop, English Pea, Seaweed

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☆ Dinner Chefs ☆
1st Course

Good Good Culture Club * Kevin Keovanpheng & Carlos Vasquez-Morales
Crying Tiger Halibut
Gozu * Marc Zimmerman
Caviar "Soba"
Marlena * David Fisher and Serena Chow Fisher
Farro Verde, California Green Asparagus, Ramp Hollandaise
Nisei * David Yoshimura
Local Bamboo, Seared Scallop, Pine Nut Miso, Pine Nut Granola
ROOH * Pujan Sarkar
Asparagush Harabhara Kebab, Hollandaise Mousse, Cordyceps Kurkure, Curry Leaves Podi
Sons & Daughters * Harrison Cheney & Michelle Fried
Cured Mt. Lassen Trout, Spring Barigoule

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☆ Dinner Chefs ☆
2nd Course

Avery * Rodney Wages
Tortellini en Brodo
Eight Tables * Chef Floyd Nunn
Taiwanese Cold Noodle,
Fresh Pressed Soy Milk, Sesame, Chinese Herbs
La Toque * Ken Frank
Agnolotti Ricotta, Taleggio, Porcini Jam,
Sugar Snap Peas, Fontina Val d' Aosta Sabayon
Niku Steakhouse * Dustin Falcon & Celtin Hendrickson-Jones
Crescenza Tortelloni, Bloomsdale Spinach, Melted Leek Butter, Endive Marmalade
Progress * Stuart Brioza
Morels, Scarlet Runners, Pickled Ramps, Wagon Wheel Fondue
The Slanted Door * Tim Wong, Beech Ma & Steve Kwon
Roasted Alaskan Halibut, Turmeric Shallot Oil, Confit Spring Onions, Vermicelli Noodles, Roasted Peanuts, Fresh Dill, Pineapple Anchovy Sauce

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☆ Dinner Chefs ☆
3rd Course

AFICI * Eric Upper, Daniel Lucero, Brandon Guthro, Joe Barrera, Shine Ou Yang, Justin Mauz
Jidori Chicken Roulade, Stinging Nettles, Ramps, Maiitake Mushrooms

Broma & The smoke point * Jarad Gallagher & Aubree Arndt
Cabernet Braised Iberico Pork Shank, Sofrito of Spring Vegetables, Ramp Greens, Chili Reduction

Epic Steak * Colton Hays
Grilled Umpqua Valley Lamb Chops, Favetta, Sherry Braised Morels, Mint Pesto, Vin Cotto Demi

Miller & Lux * Tyler Florence
Wagyu Ribeye Cap with Black Truffle Pommes Puree and Maitake Mushrooms

One Market Restaurant * Mark Dommen
Grilled Lamb Loin & Braised Lamb Shoulder, Pea Puree, Ramps, Morel Mushrooms

Perbacco * Tobias Ambrocio Nah
Braised Beef Shortrib, Celery Root Puree, Glazed Carrots, Charred Spring Onion, English Pea Sauce

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☆ Dinner Chefs ☆
4th Course

b. patisserie * Belinda Leong
Strawberry-Yuzu Vanilla Cheesecake
Boulevard Restaurant * Rene Cruz, Dana Younkin & Nancy Oakes
Chocolate “Choux-Box”, Dark Chocolate Chip Semifreddo, Heart of Guanaja Chocolate Pastry Cream
Californios * Sophie Hau & Kris Lara
Burnt Honey Flan, Strawberries
EPIC Steak / Waterbar * Erica Land
Mud Pie Entremet, Cajeta Caramel, Whipped Ganache, Crushed Cookie
Restaurant Abacá * Francis Ang
Banana Turon, Brown Butter Ice Cream, Passion Fruit, Strawberry