



STRATFORD CHEFS SCHOOL

2011/2012 North American / International Menus

Dates and Menus are Subject to Change

Monday November 28

Alice Waters #1

Gravlax and Cucumber Salad
Grilled Endive with Sauce Gribiche
Duck Confit with Celery Root Remoulade and Watercress
Calvados Apple Custard Tart

Tuesday November 29

Alice Waters #2

Steak Tartare
Curly Endive Salad with Celery Root, Apples and Pecans
Chicken Ballotine with Mushrooms and Buttered-Herb Noodles
Upside-Down Pear and Red Wine Tart

Wednesday November 30

Judy Rodgers

Oysters and *Les Fruits de Mer*
Watercress Salad with Beets and Tapenade-Goats' Cheese Crostini
Roast Rib of Pork with Buttermilk Mashed Potatoes and Heirloom Carrots
Toasted Almond Panna Cotta with *Saba*

Thursday December 1

Fergus Henderson

Onion Soup and Bone Marrow Toasts
Grilled Jerusalem Artichoke, Red Onion and Olive Salad
Roasted Pork Belly with Lentils
Tom's Cherry Trifle

Friday December 2

Paul Bertolli

Chilled Mussels and Clams with Salsa Verde
Pasta *alla Chitarra* with Shrimp, Basil and Peas
Short Ribs *Agrodolce* with Sautéed Swiss Chard
Chocolate Hazelnut *Meringata*

Monday December 5
Thomas Keller – *Ad Hoc*

Cream of Cauliflower Soup with Red Beet Chips
Little Gem Lettuce Salad with Citrus, Pomegranate and Honey Vinaigrette
Blowtorch Prime Rib Roast with Leek Bread Pudding and Horseradish Cream
Lemon Bars with Meringue

Tuesday December 6
David Chang

Apple *Soju* Cocktails
Pork-Belly Buns with Pickled Vegetables
King Oyster Mushrooms with Pistachio Purée
Roasted Brussels Sprouts
Apple and Smoked-Bacon Salad with Lychees and Chili Nuts
Chicken and Egg
Persimmons

Wednesday December 7
Alfred Portale

Butternut Squash Soup with Spiced Crème Fraîche
Pear Carpaccio with Greens, Pecorino Romano and Aged Balsamic Vinegar
Salmon with Mushrooms, Brussels Sprout Leaves and Fingerling Potatoes
Chocolate Soufflé with Coffee Sauce

Thursday December 8
Michel Bras

Gargouillou of Seasonal Vegetables
Fried Bread and Albacore Tuna with Purslane, Arugula and Mache
Grilled Duck Breast with Spinach and Hazelnut Cream
Peanut Nougatine and Cream Millefeuille

Friday December 9
Christmas Dinner

Thomas Keller – *The French Laundry*
Soft Poached Quail Eggs with Applewood-Smoked Bacon
Dungeness Crab Salad with Cucumber Jelly
"Peas and Carrots" Lobster Pancakes with Pea Shoot Salad
"Tongue and Cheek" Braised Beef Cheeks and Veal Tongue with Leeks and Horseradish
Tete de Moine with Sauerkraut and Toasted Caraway Seed Vinaigrette
Oven Roasted Pineapple with Fried Pastry Cream and Crème Fraîche

Monday December 12
Anne Desjardins

Jerusalem Artichoke Soup with Seared Foie Gras
Lightly Marinated Rainbow Trout with Julienne of Cucumbers and Fresh Dill
Veal Trio: Pan-Fried Loin, Braised Cheek and Fried Sweetbread with Garnishes
Iced Nougatine with Gingered Winter Fruit Compote

Tuesday December 13
Jean-Georges Vongerichten #1

Tasting Plate

(Pork Satay with Peanut Sauce, Crispy Vegetable Rolls with Asian-Style Pickles, Crab Fritters with Green Papaya Remoulade and Ribbons of Tuna with Ginger Marinade)

Chicken and Coconut Soup

'Peking' Duck with Crepes

Coconut Panna Cotta

Wednesday December 14

Hiro Sone

Tuna Tartare with Spicy Lemon-Ginger Vinaigrette and Sesame Tuiles
Petit Ragout of Sweetbreads, Mushrooms, Prosciutto and White Truffle Oil

Medallions of Lamb with Anchovy-Black Olive Sauce and Artichoke Fritters

Orange Risotto in Brandy Snaps with Passion Fruit Sauce

Thursday December 15

Alain Ducasse

Cooked Duck Foie Gras with Salsify and Fruit in a Chateau-Chalon Sauce

Lake Huron Whitefish with Shellfish

Black Olive-Studded Leg of Lamb with Bacon and Vegetables

Caramelized Apple Mille-Feuille with Caramel Parfait

Friday December 16

Christmas Dinner

Eric Ripert

Baked Kumamoto Oysters with Fresh Thyme and Sweet Garlic Butter

Hamachi Tartare with Wasabi Tobiko and Ginger-Coriander Emulsion

Inspired by the Peruvian Causa: Layered Crab, Avocado, and Potatoes Spiced with Yellow

Aji Pepper Sauce

Albacore Tuna Poached in Extra Virgin Olive Oil with Sea Beans, Potato Crisps and Light

Red Wine Béarnaise

Crispy Braised Pork Belly and Baby Calamari Basquaise

Chestnut Parfait, Biscuit, Tuiles with Oven-Roasted Bosc Pear and Candied Orange Peel

Monday January 9

Martin Picard

French Onion Soup

Salmon Tartare with Wasabi Coulis

Tourtiere with Green Salad

Pouding Chômeur

Tuesday January 10

Riccardo Camanini

Mackerel with Herb Salad and Wild Salmon Roe Mayonnaise

Sgombro candito, insalata d'erbe a l'huile d'argan, maionese di uova di salmone selvaggio

Linguine with Clams

Linguine vongole veraci

Pickrel with Coriander Oil and Walnuts

Ricciola noci e coriandolo

Torta di Rosa

Wednesday January 11

Jean-Georges Vongerichten #2

Shrimp Dumplings in Fragrant Lemongrass Broth
Crunchy Fried Squid Salad

Charred Sirloin with Soy, Garlic, Coriander and Steamed Spicy Eggplant
Caramelized Banana Cake with Caramel Ice Cream

Thursday January 12

Nobu

Cilantro Soup with Fish
New-Style Sashimi

Beef Onglet with Baked King Oyster Mushrooms
Yuzu Soup with Mango Sorbet

Friday January 13

Atul Kochhar

Stuffed Pappadoms

Goan Fish Croquettes with Cucumber Salad and Tomato Chutney

Peppered Chicken Curry

Almond Lamb Curry

Stir-fried Spinach

Turnips with Ginger and Nigella Seeds

Home-style Lentils

Chappattis

Rich Cashew Nut Ice Cream with Roasted Fruit