

Kevin Hickey

Alfred Portale

Michael Ginor

Conny Andersson

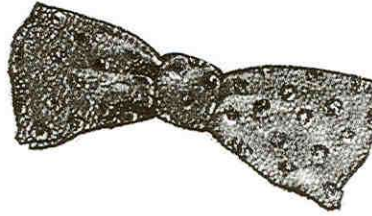
Tom Valenti

Carrie Nahabedian

David Jeffries

Francis Payard

Chris Phelps



**Friends of James Beard Benefit Dinner**  
Sunday, October 27, 2002

*Appetizers*

Kobe Steak Tartare  
Niman Ranch Pulled Pork on Antebellum Grit Cake  
Sea Urchin Risotto  
Truffled Cheese Profiteroles  
Marinated Hamachi on Wasabi Crisps  
Kumamoto Oysters and Heirloom Apples  
*Kevin Hickey, Four Seasons Hotel Atlanta*

*Dinner*

Maine Shrimp and Digby Bay Scallop Cocktail  
Osetra Caviar  
Golden Beets and Yuzu Dressing  
*Alfred Portale, Gotham Bar and Grill, NYC*

Hot and Cold Hudson Valley Foie Gras  
Seared Foie Gras with Carmalized Kumquats and Celeriac Mousseline  
Torchon of Foie Gras, Quince Relish  
Black Pepper Brioche

*Michael Ginor, Hudson Valley Foie Gras, NY*  
*Kevin Hickey, Four Seasons Hotel Atlanta*

Butter Poached Maine Lobster with a Truffle Flan  
Mache Salad and Lobster Reduction  
*Conny Andersson, Four Seasons Hotel Los Angeles*

Pan Roasted Squab with Leek Hearts  
Confit of Duck Gizzard  
*Tom Valenti, Ovest, NYC*

Medallions of Ranch Venison  
Sheep's Milk, Ricotta Gnocchi  
Delicata Squash, Huckleberries  
Shaved Black Truffles

*Carrie Nahabedian, Naha, Chicago*

*Pre-Dessert*

Sorghum Panna Cotta  
Key Lime Consommé, Pecan Praline Tuile  
*David Jeffries, Four Seasons Hotel Atlanta*

*Dessert*

Pear Charlotte with Passion Fruit and Caramel Coulis  
Pain d'Epices Ice Cream  
*François Payard, Payard Pâtisserie and Bistro, NYC*



**FOUR SEASONS HOTEL**  
*Atlanta*