

**Friends of James Beard Dinner
Four Seasons Hotel Atlanta
Sunday, May 16, 2004**

Reception

Kevin Hickey, Four Seasons Hotel Atlanta

Lemongrass Coconut Cocktails
Peekytoe Crab Rangoons, XO Sauce
Columbia River Salmon Tartare, Vichyssoise Foam
Niman Ranch Pulled Pork on Sweet Potato Biscuits with Peanut Slaw
Hudson Valley Foie Gras Cream Puffs
Krug, Champagne, Grand Cuvee

Dinner

Taste of New England Lobster

Lobster Cutlet, Lobster Egg Sauce
Lobster Tomalley Toast
Chilled Lobster Claw and Lobster-Succotash Salad
Lobster Pot Sticker, Soy-Ginger Sauce
Groth Sauvignon Blanc, 2003
Jasper White, Summer Shack, Massachusetts

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Duo of Hot and Cold Hudson Valley Foie Gras

Chateau d'Yquem, Sauternes, 1998
Michael Ginor, Hudson Valley Foie Gras and Kevin Hickey, Four Seasons Hotel Atlanta

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**Crisp Duck Leg Cured in Lavender, Black Pepper and Ginger
Porcini and Sweet Bread Pierogie with Sweet & Sour Kumquats**

Groth Merlot, 2000
Sam DeMarco, First, New York

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**Braised Prairie Grove Farms Pork Belly
White Corn Panise, Green Garlic and Guancaile
Bing Cherry Vinaigrette and Crunchy Garni**

Groth, Reserve, Cabernet Sauvignon, 1999
Paul Kahan, Blackbird, Chicago

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Spring Goat Cheeses from Sweetgrass Dairy

Jessica and Jeremy Little, Sweetgrass Dairy, Thomasville, Georgia

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"Bubble Martini"

**Coconut Panna Cotta, Tapioca Pearls
Passionfruit and Thai Basil Granite**

David Jeffries, Four Seasons Hotel Atlanta

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**Crispy Chocolate Fondant with fleur de sel
Caramel-Cardamom Ice cream and Hot Chocolate Sabayon**

AND

Handmade Petit Fours and Mignardises

Paradis by Hennessy