



elements
Culinary Theatre • Restaurant • Lounge

Culinary Theatre
Guest Chef Series 2009
Tom Brodi/Anthony Walsh
Fielding Wines
Adam D'Intino

Course #1

Slowly Poached Lobster, Garden Radish & Arugala Salad,
Smoked Bacon Caviar of Granny Smith Apple
Wine Pairing: 2008 Sauvignon Blanc

Course #2

Watermelon, Heirloom Tomato & Bufallata Salad.
Wine Pairing: 2007 Pinot Gris

Course #3

Croustini of Sea Bass,
Yellow Tomato & Mango Gazpacho, Salsa Verde
Wine Pairing: 2006 Viognier

Course #4

Hungarian Goose Foie Gras Three Way
-Crème Brulee Fig Chutney
-Pan Seared Foie Gras, Grilled King Eryngyi Mushroom &
Smoked "Maldon" Sea Salt
-Foie Gras Ice Cream with Ontario Cherries & Aged
Balsamic, Pistachio Fancier
Wine Pairing: 2007 Reserve Riesling

Course #5

Ling Cod
Wine Pairing: 2007 Pinot Noir

Course #6

Squab
Wine Pairing: 2006 Syrah

Course #7

Chocolate Trio
Chocolate Sorbet, Fresh Strawberries
Chocolate Mille-Feuille, Espresso Foam
Chocolate Hazelnut Truffle
Wine Pairing: 2006 Cabernet Franc Ice Wine

Executive Chef Don Potter
Theatre Chef Phil Scarfone

taboo

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