

· DETROIT · ATHLETIC · CLUB ·

— PRESENTS —

The Legends Of The Stove

JANUARY 15th, 2024

**Lobster Bisque with Chive Crème Fraiche
Deviled Egg Variation with Beluga, Pickled Radish, Smoked Duck
Sautéed Lake Perch Goujons
DAC Salt-Caraway Sticks**

Chef Shawn Loving with Chef Jeff Gabriel & Chef Dan Hugelier

**Shaved Fennel, Calamari & Octopus Salad with a Parmesan Crostini, Dressed with
Tangerine & Calabrian Pepper Green Olive Vinaigrette**

Chef Nick Apone

Baccalà Mantecato (Whipped Salt Cod) with Olive Oil, Lemon, Fennel Pollen & Focaccia

Chef Anthony Lombardo

Duck Pie with Cherrywood Smoked Salmon & Assorted Charcuterie

Chef Brian Polcyn & Chef Ed Janos

Calamari with Diced Tomatoes, Scallions & Capers in a Beurre Blanc

Chef Jeff Baldwin

South African Durban Spiced Shrimp & Kachumbari slaw

Chef Keith Famie

Japanese Potato Salad, Torched Salmon Belly & BLIS Smoked Wild Char Roe

Chef Mike Ransom

Longganisa Skewer, Sweet Chili Mustard, Pickled Jalapeño & Hush Puppy Crisp

Chef John Vermiglio

Pan Seared Potato Gnocchi, Ragout of Boar, Seasonal Mushrooms, Chestnut Muddica

Chef Jim Oppat

Venison Epigrams with Sauce Grand Veneur

Chef Paul Grosz

Dearborn Brands' Red Spiced Wagyu Short Rib with Celeriac Ravioli, Essence of Pinot

Chef Jimmy Schmidt

Melanzane alla Parmigiana, Tepid Oven Roasted Eggplant, Whipped Buffalo Mozzarella & Basil

Chef Luciano DelSignore

**Beef Wellington with Foie Torchon, White Bean Truffle Purée, Crispy Prosciutto,
Blackberry Reduction & Sea Salt Puff Pastry**

Chef Terence Tarver

Fairway Packing Co.'s Rack of Lamb Genghis Khan

Chef Marcus Haight

Salon-Style Competition Tastings:

Schoolcraft College's Culinary Salon Team ~ directed by Chef Brian Beland

Macomb Community College's Culinary Salon Team ~ directed by Chef Scott O'Farrell

Oakland Community College's Culinary Salon Team ~ directed by Chef Doug Ganhs

Pastries & Desserts:

Micro Plate Winter Dessert Collection:

Sweet Greek Honeycomb Cake: Local Wild Honey-Soaked Spice Cake, Pistachio Brittle
Strawberry Bavarian Bomb: Vanilla Bean Ricotta Crème, Strawberry Balsamic Reduction, Oat Shortbread

Lemon Crème: Lemon Mousse, Blueberry Compote, Graham Crumble

Chef Kelli Lewton

Assorted Table Presented Pastries

Chef Jeff Hammer, Chef Joseph Decker & Chef Heather Moore

Tonight's Distinguished Hospitality Team

Mickey Bakst, Adrian Lark & Madeline Triffon

Wines Graciously Selected by Great Lakes Wine & Spirits

J Vineyards California Cuvee, J Vineyards Pinot Gris & Rombauer Merlot