

Le Confrérie de la Chaîne des Rôtisseurs

The Triangle Bailliage of North Carolina
Is Sufficiently Inspired

To Preferentially Proffer:
A Decent Decadent Descent into the Epicurean Underground:

ROOTS AND TUBERS



At Second Empire
In Raleigh
On Sunday, January 15, 2006

Grass Roots:

Tuna Tartare – Terrific Pacific Bluefin tuna romances with a brunoise of root veggies, marinated seaweed (sans algae), soy, sesame seed oil, rice wine vinegar, cilantro, black sesame seeds, and ginger.

Salmon Rilette – Smoked and poached salmon have been interspersed in a burst of butter, cream cheese, capers, dill, and parsley on crostini with chives.

Villa Maria Private Bin, Sauvignon Blanc, Marlborough, New Zealand

The Rise of the Rhizomes:

Winter Black Truffles with Fingerling Potatoes

Shallots have been confronted with garlic within a chicken stock containing meek Greek olive oil, roasted butternut posh squash and slippery celery root purée (with a seam of cream). Meanwhile, Oregon black trumpet and golden chanterelle mushrooms have discovered their niche in a real veal jus that sports of sorts a wary rosemary and fine thyme accent in which to interact, transact, but not counteract the fingerling potatoes, which have a root canal of truffles within and julienned truffles atop.

Green and Red, Chiles Mills Vineyard, Zinfandel 2002. Napa Valley

Scenic Roots:

Sautéed North Carolina Sea Bass

A quartet of roots embraces and graces the gracious capacious sea bass complemented by a fleet esthete of a sweet potato bread pudding deriving from honey cornmeal bread, NC sweet potatoes, custard and maple flavored sausage. The ensemble harmonizes with a curry purée encompassing a batonnet of astute high repute root legumes – parsnip, turnip, carrot and rutabaga – bathing in a cider vinegar reduction with the essence and effervescence of pubescent ginger and cilantro.

Coudoulet de Beaucastel Blanc, Côte-de-Rhone, Rhone Valley, 2003



Dream All Your Truffles Away:

Grilled New Zealand Venison

The austere deer has been fastidiously marinated in red wine, rosemary, thyme, and garlic over a multi-day sustained interval, subsequently grilled, cooled down, sliced thin and served at room temperature, thence if note hence dressed up regally with white truffle oil vinaigrette. Meanwhile, an exotic mélange of salsify, mango, and snow peas has attained actualization amid a tossed salad with white truffle vinaigrette, pickled beans, and a rice wine vinaigrette. Resounding with this thundering rendering is a well-rooted rutabaga slaw with self-effacing mayonnaise, chaperoned by a delicious, propitious carrot and ginger free play of a purée with a tender pea tendril salad.

Château Prieuré-Lichine, Margaux, 2002

The Provocative/Evocative Triangle Bailliage Vertical Intermezzo

A lemon-buttermilk-cranberry sorbet espouses and carouses with a vanilla tuile cookie.

A Super Tuber and Root Routine:

Pan Roasted Squab Breast

Squab from Palmetto Farms in Georgia has been roasted in a scene-stealing, appealing, and highly revealing semi-boneless state, then put in its place on a base of brute root vegetable purée consisting of a trifecta sweet potato, celery root, and a parsnip nip. There are as well inveigled mangled melted leeks stewed in cream, to say nothing of disparate carrot ribbons, French temperamental lentils, organic micro-greens in a natural reduction production of the squab bones plus thyme, parsley, butter and white truffle oil, all of which merge in a stormy surge to yield a splurge of flavorful essences.

Domaine Mongeard-Mugneret, Savigny-Les-Beaune, Burgundy 2003

Dessert With An Über Tuber:

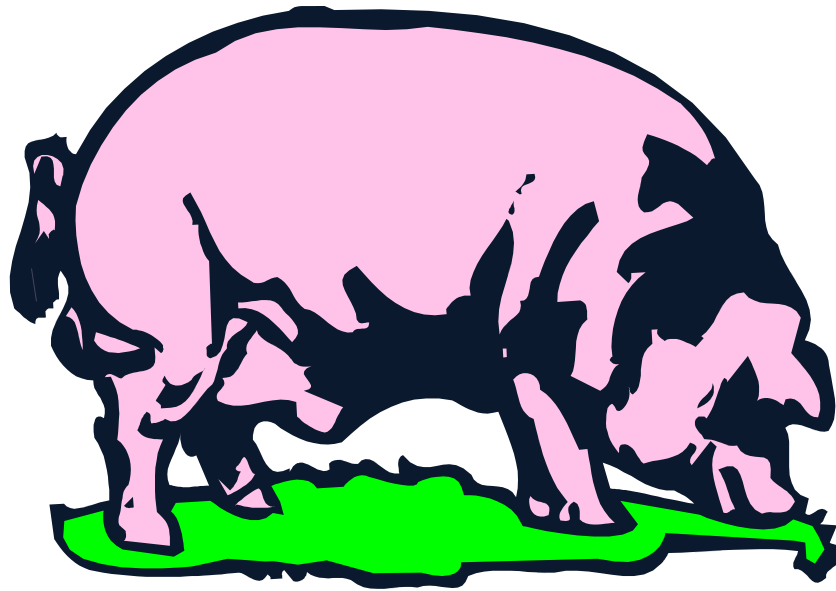
Sweet Potato and Diced Cherry Bread Pudding

This finale is really a rally in which molasses and brown sugar ice cream join with a fruit sauce and crème Anglais to augment the bread pudding.

Quady Winery, Elysium, Black Muscat, Medera California, 2003

Second Empire

Kim Reynolds	Propriétaire/General Manager
Ted Reynolds	Propriétaire
Daniel Schurr	Propriétaire/Executive Chef
Jason Wessel	Manager
Lauren Connell	Special Events Coordinator
Amy Lynn LaFrenière	Sous-Chef
Ben Holt	Cook
Brian Kandefer	Cook
Michael Monahan	Cook
Kevin Bilyj	Cook
Andy Curtis	Head Waiter



**IDENTIFY THE MYSTERY ROOTS AND TUBERS
ON YOUR TABLE SO AS TO
EARN VALUABLE, HIGHLY SOUGHT-AFTER PRIZES!**