

Paul Abowd Tribute Dinner

November 21, 2010

Passed hors d'oeuvres

Zucchini Fritter
"Craig Rodrigue"

Fig – Goat Cheese Flatbreads
"David Silverman"

Clam-Ceviche Shooter
"Jorge Flores"

Crab Tater Tots
"Troy Cannan"

Served with "J" Cellars Brut Rose NV

Mezze

"Troy Cannan and The Eldorado"

Marinated Assorted Olives
Pickled Vegetables

Artisanal Salami
Lavosh Assortment

Served with "Trent" Silver Peak's Brew Master Beer Selection

Entrees

1st Course

Locally Grown Tomatoes
with Israeli Couscous
"Jorge Flores"

Nevada's own TM Heirloom Tomatoes from
Yerington with Fresh finally cubed
Squash accented with a Minted lemon and
Pomegranate Syrup

Served with Ferrari Carano Fume Blanc 2009

2nd Course

Black Grouper
"Charlie Abowd"

A Medallion Encrusted with Lebanese Sumac, Sea
Salt and Shaved Garlic in a Ring of light airy Fresh
Horseradish Foam, Topped with Crispy Leek
Batons

Served with Gloria Ferrer Pinot Noir 2009

3rd Course

Latin Farms Butternut Squash
Ravioli with
Smith Valley Mushrooms
"Troy Cannan"

Handmade Ravioli filled with
local butternut squash garnished
with Nevada's own
Mushrooms, Brown Butter mousse
and crisp sage.

Served with Il Cuore Barbera 2006

4th Course

U.N.R. Lamb with Saffron Rice,
Currants, Apricots
"David Silverman"

Served with Ferrari Carano Sienna 2008

5th Course

Paul's Baba au Rhum
"Paul Abowd"

With Vanilla Bean Ice Cream and Chantilly Cream
Served with Elorado Noir 2009