



FOUR SEASONS HOTEL
Washington, DC

Washington, DC Chefs Dinner
In honor of JLP Foundation Interns
and

Gourmet

Hors d'Oeuvres

Chefs: Charlie Hansji and Timothy Dean
Louis Roederer Brut Premier, Reims NV

Chatham Lobster Tataki with Seaweed Vinaigrette
Salmon Carpaccio with Tomato Vinaigrette

Chefs: Kazuh Okochi, Kaz Sushi Bistro; Hide Yamamoto, Mandarin Oriental Hotel
Louis Roederer Brut Premier, Reims NV

Seared Maine Diver Scallop with Caviar, Cauliflower, Haricots Verts, Citrus
Vinaigrette

*Chef: Sean Myers, Charlie Trotter's, Chicago, intern**
Cakebread Sauvignon Blanc, Napa Valley 2003

Alaskan Halibut, Truffle and Hazelnut Crust, Truffle Sauce

*Chefs: Joel Dennis, Tru, Chicago, intern**
Douglas Anderson, Four Seasons; Brian McBride, Park Hyatt, Melrose
Arrowood Chardonnay, Sonoma County 2002

Foie Gras with Lady Apple and Torcolato Wine Sauce

Foie Gras with Pumpkin "Mostarda"

*Chefs: Cesare Lanfranconi, Tosca; Fabio Trabocchi, Maestro Ritz Carlton, Tysons Corner
Château Ste Michelle Riesling, Eroica Dr. Loosen, Columbia Valley 2003*

Risotto with Guanciale Bacon, Artichokes and Chanterelles

*Chefs: Jarrod Verbiack, Three Birds, Lakewood, Ohio, intern**

*Ann Cashion, Cashion's Eat Place, Johnny's Half Shell; Jeff Buben, Vidalia, Bistro Bis
Ferrari Cerrano "Trésor", Sonoma County 1999*

Roasted Breast of Squab, Wild Forest Mushroom Roulade

Shallot Red Wine Reduction

*Chefs: Robert Wiedmaier, Marcel's; Jeff Tunks, DC Coast, Cieba, Tenpenh
Pommard 1er Cru Les Epenots, Louis Jadot, Côtes de Beaune 2001*

Herb Roasted Jamison Farm Lamb Rack

Raviolo of Braised Shank and Chanterelle, Garlic Sage Lamb Jus

*Chefs: Todd Gray, Equinox; Patrick O'Connell, Inn at Little Washington
Tablas Creek Rouge "Esprit de Beaucastel", Paso Robles 2000*

Tomato Tart with Heirloom Tomatoes, Consommé and Gelée

*Chefs: Nick Martschenko, Gramercy Tavern, New York, intern**

Ris Lacoste, 1789; Bob Kinkead, Kinkead's, Colvin Run Tavern

Foley Estates Pinot Noir, Santa Maria 2001

Four Hour Braised Pineapple, Tahitian Vanilla Bean Flan, Coconut Fool

Chefs: Dalo De La Paz and Charles Froke, Four Seasons

Moscato d'Oro, Robert Mondavi, Napa Valley 2003

Friandises

Chef: Ann Amernick, Palena, Amernick's

Coffee

Santa Lucia Estate, Vienna Roast

Bread

Chef: Jonathan Krinn, 2941

* Jean-Louis Palladin Foundation Intern 2004

Figi Water

The Jean-Louis Palladin Foundation would like to thank all those that made this evening such a success. Their dedication and generous donations are greatly appreciated.

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FOUR SEASONS HOTEL
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Gourmet

Suppliers:

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Len DePas

Crème de la Crème

And, of course, the Wonderful Chefs of Washington, and our interns, all listed on the front of the menu!