

Stealthy Table

presents

“My Bloody Valentine”

Sunday, February 14, 2010

with

crudo

Chefs Cullen Campbell, Brandon Crouser, Tracy Dempsey & Lisa G.

presentation of chefs' assorted amuse bouche

*be still my beeting heart: salad of roasted beets, mixed greens, candied pecans,
kumquat vinaigrette & chèvre tartine
(Chef Tracy)*

*pork belly with crispy jowl, melted truffled onions and cherry gastrique
(Chef Cullen)*

*short rib two ways: cocoa nib crusted braised short rib &
vanilla espelette short rib carpaccio with micro chervil and pommes frites
(Chef Brandon)*

*lisa g.'s bowl of balls
beef, pork and veal meatballs with parmigiana-reggiano & italian parsley
served in a basil san marzano sauce
(Chef Lisa G.)*

*chocolate macaron with heart of cherry and black pepper ice cream
(Chef Tracy)*

Coffee by Cartel Coffee Lab

Tea by Maya Tea Company

Take home sweets by Tracy Dempsey Originals

