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EPICUREAN GROUP

fresh. honest. local.



Sponsors

Coke Farm
The Health Trust
Jacobs Farm / Del Cabo
Open Space Authority Santa Clara Valley
Pacific Coast Farmers' Market Association
Santa Clara Valley Water District
Urban Village
Vitalis Organic Seeds
Watsonville Coast Produce, Inc.

Chicken Provided By

Mary's Chicken
Whole Foods Market-Cupertino

Featured Farms

California Endive
Coke Farm
Heirloom Organics
Jacob's Farm
Lakeside Organics
New Natives
Spade + Plow
Uesugi Farms

Wine and Beer Provided By

Bonterra Organic Vineyards
Lagunitas Brewing
Lighthouse Cellars
Ridge Vineyards
Solis Winery

Coffee Provided By

Epic Coffee



PASSED AND PLATTERED APPS

House-Made Butterkin Squash Ravioli with Sage Pesto

Pacific Ling Cod Ceviche on Crispy Blue Corn Tortilla topped with Garden Salsa Fresca

Anchor Steam Braised Short Rib on Polenta Cake topped with California Orange Gremolata

Gourmet Wine Country Cheese Display with Artesian Breads

Fall Roasted Vegetable Display

Endive and Manchego Salad with Smoked Cocoa Walnuts

Chef Tim Uttaro

ENTREE

Chicken Ballotine Stuffed With Corn, Chestnuts, Foie Gras,
Topped With Caramelized Candy Cap Mushrooms,
Chicken Skin Cracklings, Chicken Jus

SIDES

Baby Squash,
Garlic Chips, Sweet Cream Butter
Cedar Smoked Chicken Terrine, Candied Meyer Lemon,
Chicken Liver Pate, Apple Wood-Smoked Bacon,
Apple Cider & White Truffle Vinaigrette

DESSERT

Baked Chocolate Ganache with Spiced Pumpkin Mousse Crème



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Chef Anthony Kresge

ENTREE

Pork Belly-wrapped Stuffing Sous Vide Chicken Breast Thigh and Leg Confit Stuffing, Fried Chicken Oysters, Cider Jus

SIDES

Truffle Parmesan-crusted, Foraged Mushroom Bread Pudding

Cardamom Fall Root Vegetable Puree

Fall Squash Donut with Chicken Liver Mousse

Puree Strawberry-Pinot Soup

DESSERT

Baked Chocolate Ganache with Spiced Pumpkin Mousse Crème



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Gourmet Wine Country Cheese Display with Artesian Breads

Fall Roasted Vegetable Display

Endive and Manchego Salad with Smoked Cocoa Walnuts

Chef Glenn Hewitt

ENTREE

Prosciutto-wrapped Stuffed Chicken with Pine Nuts

SIDES

Forest Mushrooms and Chevre Garnished with a Ruby Port Syrup and Fried Sage Served with Honey-glazed Fall Roots, Kale and Pickled Mustard Seeds

Ahi Tuna Nicoise Served in a New Potato Round with a Black Garlic Foam

DESSERT

Baked Chocolate Ganache with Spiced Pumpkin Mousse Crème



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Endive and Manchego Salad with Smoked Cocoa Walnuts

Chef Greg French

ENTREE

Roulade of Rillet:

Chicken Forcemeat and Herbs in a Paillard of Chicken, Wrapped, Tied and Browned in Chicken Skin with Buerre Blanc

SIDES

California Wild Rice, Cherries, Leeks, Deep-Fried Sunchoke, Slivered Almonds and Celery

Purple Yukon Fingerling Potatoes and Garnet Yams with Herbs de Provence

DESSERT

Baked Chocolate Ganache with Spiced Pumpkin Mousse Crème



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Endive and Manchego Salad with Smoked Cocoa Walnuts

Chef Marcus Trigg

ENTREE

Apple Cider & Stout-glazed Chicken Leg Quarters

SIDES

Butterkin Squash & Cranberry Warm Kamut Salad
Grilled Broccolini with Garlic & Lemon Zest

DESSERT

Baked Chocolate Ganache with Spiced Pumpkin Mousse Crème



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Endive and Manchego Salad with Smoked Cocoa Walnuts

Chef Stephen Hanecak

ENTREE

Cherry and Hickory-smoked Boneless Half Chicken

SIDES

Creamy Butterkin Squash Polenta, Micro Rocket Drizzled with Honey Glaze accented with Smoked Jalapenos.

Garnished with Sautéed Baby Portabella Mushrooms

Grilled Peaches with a Lavender Jus

Prosciutto-wrapped Grilled Figs with a Pomegranate Balsamic Glaze

DESSERT

Baked Chocolate Ganache with Spiced Pumpkin Mousse Crème



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Chef Ryan Satchwell

ENTREE

Moroccan Spiced Thigh & Leg Quarters

SIDES

Bloomed Currant & Toasted California Almond Couscous

Tunisian Roasted Brassicas

Local Honeyed Yogurt & Persian Olive Oil

Borage Blossoms

DESSERT

Baked Chocolate Ganache with Spiced Pumpkin Mousse Crème