

Menu

Valley Vine
& HARVEST THROWDOWN



CHEF ELIJAH ALLEN, ACQUA RESTAURANT & BAR

Grilled Octopus with Celery Root Purée, Fresh Chimichurri, Marcona Almond Forbidden Rice Crumble, and Chorizo Vinaigrette



CHEF WALTER BUFFALO, THE 'WICK PUB & GRILL

Rigatoncini alla Norcina: Fennel Sausage, White Truffle Crema, Fennel Pollen, and Pecorino Romano



CHEF RICK FRAZER, BLACK ROOSTER BISTRO

Jerk Roasted Chicken with Cauliflower Purée and Rum Cherry Chutney



CHEF CHRISTIAN TICARRO, ARNIE'S RESTAURANT

Bacon-Wrapped Apple Smoked Berkshire Pork Tenderloin Pinwheel with Autumn Orchid Stuffing. Served with a Truffle Double Cream Butter Polenta with a Blackberry Cider Reduction



CHEF MIKE WILLENBRING, MANGER RESTAURANT & WINE BAR

Beef Short Rib, Celery Root Purée, Sunchoke Chips, and a Pink Peppercorn Jus