KITCHEN CIRCUS

Rover's Reality Cooking Competition
November 6, 2012

Amuse Bouche

	LOW BEST
Roasted Chestnut Soup	Taste: 5 6 7 8 9 10
Smoked Paprika Garnet Yam & Roasted Garlic Aioli	Taste: 5 6 7 8 9 10
Roquefort Gougeres Chaud & Carmelized Onion Jam	Taste: 5 6 7 8 9 10

Appetizer

Seared Muscovy Duck Breast with Kohlrabi & Brussels Sprouts

LOW BEST
Taste: 5 6 7 8 9 10
Presentation: 1 2 3 4 5
Creativity: 1 2 3 4 5

Entrée

Braised Beef Cheeks with Madera Soaked Chanterelles

LOW BEST
Taste: 5 6 7 8 9 10
Presentation: 1 2 3 4 5
Creativity: 1 2 3 4 5

Dessert

Dark Chocolate Mousse with Pomegranate Orange Cream in an Almond Butter Shell

LOW BEST
Taste: 5 6 7 8 9 10
Presentation: 1 2 3 4 5
Creativity: 1 2 3 4 5

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KITCHEN CIRCUS

Rover's Reality Cooking Competition
November 13, 2012

Amuse Bouche

Seafood & Pork Consommé with Lobster

Gougère with Rendered Pancetta

Scallop Tartar

Appetizer

Pacific Northwest/Spanish inspired Seafood Bisque

Riesling, Domaine Weinbach, Cuvée Theo, 2010, Alsace FR

Entrée

Rib Eye with Persimmon, Quince Mustard Marmalade and Lobster Mushroom

Coteaux de Murviel, Domaine de Coujan, Cuvée Kenza Marie, 2006, Languedoc-Roussillon FR

Dessert

Baklava inspired Panna Cotta

Moscata D'Asti, La Spinetta, Bricco Qualglia, 2011, Piemonte IT

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KITCHEN CIRCUS

Rover's Reality Cooking Competition
November 20, 2012

Amuse Bouche

Maine Lobster in a Kataifi Nest with Lemon Beurre Blanc

Grilled Scallop in a Coconut Lime Soup

Tuna Tartar with Pomelo & Chili Oil

Cremant de Loire, De Chanceny, Brut Rose, NV, Loire Valley FR

Appetizer

Chipotle Beurre Blanc Glazed Lobster on Mixed Greens with Roasted Mushrooms

Sancerre, Henri Bourgeois, Grand Réserve, 2011, Loire Valley FR

Entrée

Lamb Loin with Faro, Oyster Mushrooms & Veal demi-glace

Chateauneuf-du-Pape, Ogier, Caves des Papes, Reserve des Argentiers, 2007, Rhone Valley FR

Dessert

Pumpkin Cheesecake with Maple-Curry Whipped Cream, Vermont Maple Sugar Candy

Pineau Des Charentes, Château D'Orignac, NV, Cognac FR

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KITCHEN CIRCUS

Rover's Reality Cooking Competition
December 4, 2012

Amuse Bouche

Deviled Quail Egg with Anchovy Mayonaise & Black Caviar

Mussel on Half Shell with Curried Aoili

Asian Beef Tartare

Cremant de Loire, De Chanceny, Brut Rose, NV, Loire Valley FR

Appetizer

Wild Mushroom Bisque with Truffle & Chanterelles
with a Sage & Parmesan Popover

Pinot Bianco, Andrian, 2010, Alto Adige IT

Fish Course

Herb Crusted Salmon with Huckelberry-Rosemary Reduction &
Curried Butternut Squash Puree

Savennieres, Chateau d'Epire, 2010, Loire Valley FR

Meat Course

Pork Tenderloin served with Sweet Potatoe Puree,
Apple Cider Slaw & Cranberry-Apple Compote

Le Conce, 2008, Marche IT

Dessert

Chocolate Truffle Gateau, Preserved Cherry, Meringue

Quinta do Noval, Black, NV, PO

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