



Dorsey Culinary Academy Presents:

"Dueling Chefs"

A Pop-Up Restaurant Event

Menu

Roseville Menu – "Island Cuisine"

Shared Hors d'oeuvres

- Swordfish ceviche served in a Malanga chip avocado chutney
- Pionono sweet plantain fritters stuffed with corn beef roasted piquillo peppers relish

First Course

- Pan seared scallop served with cilantro aioli, mango plantain puree and tomato escabeche

Main Course

- Caribbean passion fruit glaze lollipop drumstick(s), yuca pan fry noquis and onion confit

Dessert Course

- Spicy Chocolate Cake with Avocado Buttercream

Waterford-Pontiac Menu

Shared Hors d'oeuvres

- Oysters Champagne
- Beef Tenderloin Watercress and Horseradish cream bites

First Course

- Seared scallops served with a butternut beurre and a salad of pea shoot and parsnip chips

Main Course

- Ballotine of Chicken served with Cinnamon cap mushrooms, Lyonnaise Potatoes, and candy striped beets

Dessert Course

- Praline crusted mascarpone cheesecake served with a compote of huckleberries and armagnac