

## CHEF ERIC GREENSPAN

### & THE FOUNDRY ON MELROSE PRESENT

# The James Beard Foundation D.W. Chef. Simultaneous

featuring passed hors d'oeuvres and a 5-course  
dinner presented by acclaimed guest chefs  
accompanied with specialty cocktails.

**\$125 Per Person**

**Monday, October 19 2009**

**6:45 p.m. - 10:30 p.m.**

**The Foundry on Melrose  
Los Angeles, CA**



## Participating Chefs

**Eric Greenspan**

*The Foundry on Melrose, Los Angeles*

**Zoe Nathan**

*Rustic Canyon & Huckleberry, Los Angeles*

**Walter Manzke**

*Church & State, Los Angeles*

**Jason Neroni**

*Blanca, Solana Beach*

**Doug Psaltis**

*Executive Chef, New York, NY*

## Winologists

**Eric Alperin, Varnish, Los Angeles, CA**

**Richard Boccato, Dutch Kills, New York, NY**

**Dan Bayha, The Foundry on Melrose, Los Angeles, CA**

**Jeff Hollinger, Absinthe Brasserie & Bar, San Francisco, CA**

**Michael Madrusan, Milk & Honey, New York, NY**

## AFTER DINNER COCKTAIL PARTY

featuring hors d'oeuvres by the participating chefs and  
specialty cocktails, and jazz by The Foundry Three

**\$50 Per Person**

**10:30 p.m. - 1:00 a.m.**

For information or reservations, please call (800) 626-8097

## THE MENU

*Yellowtail Sashimi*

*apple celery salad / sea urchin vinaigrette*

**Eric Greenspan, The Foundry on Melrose**

*Un-filtered sake, calvados, green apple juice, celery juice,*

*ginger, horseradish*

**Dan Bayha, The Foundry on Melrose**

*Pressed Pork Pave, Avocado Panna Cotta, Hibiscus Sorbet*

*& Micro Dijon*

**Jason Neroni, Blanca**

*Infante - House-made orgael, fresh lime juice, Tequila Plata,*

*grate nutmeg*

**Richard Boccato, Dutch Kills**

*Katifi Crusted Loup de Mer*

*cucumber / spiced yogurt / dill pollen*

**Doug Psaltis**

*Young American - Sweet Vermouth, Campari, Selzer*

*and an Absinthe rinse*

**Michael Madrusan, Milk & Honey**

*Braised Beef Short Rib*

*foie gras / black pepper sauce*

**Walter Manzke, Church & State**

*Sideways in Reverse - Candy Cap Mushroom Infused Rittenhouse*

*100 Rye, Peppered Coteaux du Languedoc Gastrigue, Blandy's*

*Rainwater Madeira & orange bitters*

**Jeff Hollinger, Absinthe Brasserie & Bar**

*Crispy Peach Crostata*

*crème fraiche ice cream*

**Zoe Nathan, Rustic Canyon & Huckleberry**

*The Nuts & Bolts - Almond Infused Cognac, Navan Vanilla Liqueur,*

*Chocolate Bitters with a spray of Absinthe*

**Eric Alperin, The Varnish**