

# The Fall Gourmet Dinner - Saturday, February 12, 2011 at the Startlight Room of MOC - Raffle and Auction

Winners will be treated to a gastronomical experience that will delight their taste buds.

Each prize of the Raffle is a place for two at the Gourmet Dinner

There will be 3 winning couples.

Raffle Ticket Price: \$5.00 for one or \$10.00 for three

Raffle Drawing Date will be Sunday, February 6th after the 8:00 pm Mass.

There will also be a silent auction for tables for (4), (6) or for (8) persons.

Register your bid with the Rev. Chef Raúl (Fill out the form below)

## Menu

Cocktails with an open bar and appetizers and Rev. Chef Raul's Prosciutto on the Grisini.

**First Course: Carpaccio. Presented by Eglee Valdes**

Wafer-thin sliced prime beef, served with a cold Vinaigrette sauce. A modern classic that has been offered at Harry's Bar in Venice, since 1950

- Accompanied by Spanish Cava Brut We clean the palate with a petit scoop of Raspberry Sorbet

**Second Course: Champignons Farcis. Presented by Merling Cabrera**

Mushrooms caps with a savory stuffing of *brunoise* combined with breadcrumbs. The crouton-based stuffing complements the earthy flavor of the mushrooms.

- Accompanied by a Veneto Pinot Grigio We clean the palate with a petit scoop of Lemon Sorbet

**Third Course: Potage Purée de Potiron. Presented by Sandy Sanchez**

Full-bodied calabash soup with a velvety finish, served in a sour dough bowl.

- Accompanied by Chardonnay de Napa We clean the palate with a petit scoop of Orange Sorbet

**Fourth Course: Cannelloni alla Milanese. Presented by Eglee Valdes**

Classic cannelloni adapted from the original recipe from Georgio's on Via Abbrici in Milan, stuffed with a variety of select meats, and baked in a vodka salsa rosa, sprinkled with Parmigiano Regiano.

- Accompanied by Chianti Classico We clean the palate with a petit scoop of Pineapple Sorbet

**Fifth Course: Fruits de Mer à la Provençale. Presented by Peter Olloqui**

Deep sea scallops and Key West shrimps sauté in pure cream butter with garlic, served with a classic Hollandaise sauce to balance the seafood's flavors and please the palate.

- Accompanied by Sauvignon Blanc We clean the palate with a petit scoop of Mandarin Sorbet

**Carré de Porc farce avec pruneau. Presented by Dominica DeLorenzo**

Roast loin of pork with a savory sun-dried plum and fine herbs filling

Accompanied by Trocken (Dry) Riesling - We clean the palate with a petit scoop of Strawberry Sorbet

**Flanchet de Boeuf marinade au vin et fines herbes. Presented by Anha Brunki**

Western corn-fed Beef tenderloin steeped for twenty-four hours in wine and fine herbs.

Scrumptiously tender and flavored with a hint of wine; hardly needs cooking

- Accompanied by a Chilean Malbec We clean the palate with a petit scoop of Kiwi Sorbet

**Desserts:** Choices of Crème Brûlée à la mange Espagnole or Pears Bourdaloue with chocolate and strawberries, and other delicious concoctions. Accompanied by Asti spumante

A selection of after-dinner liqueurs and complimentary cigars will be available.

Musical Entertainment will be provided by Dr. Pedro Martinez (violin) & Evelyn Argenal (Piano)

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## Gourmet Dinner Raffle Ticket and Auction

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phones: (Home) \_\_\_\_\_ (Other) \_\_\_\_\_ Email: \_\_\_\_\_

I would like to bid for a table for (4). My bid is for \$ \_\_\_\_\_ Starting Bid is \$300.00

I would like to bid for a table for (6). My bid is for \$ \_\_\_\_\_ Starting Bid is \$450.00

I would like to bid for a table for (8). My bid is for \$ \_\_\_\_\_ Starting Bid is \$600.00

**Dateline for all bids is Sunday, February 6th at 9:00 p.m. Send to [fr.angulo@motherofchrist.net](mailto:fr.angulo@motherofchrist.net)**