

MICHAEL HINRICHS, Executive Chef, Angelo's Prime Bar + Grill  
Cocktail Hour Selections

MATT DELOS, Chef de Cuisine, Mazzone Catering  
Stuffed Duck Roulade with Fennel "Kraut" and  
Foie Gras Rye Gnocchi with Riesling Caraway Butter  
*2012 Silver Thread Vineyard, Riesling, Finger Lakes, New York State*

ERIC TISAJ, Executive Chef, Tala American Bistro  
Okinawa Braised Pork Belly, Celery Root Hash,  
Sweet Potato Purée, Red Asian Slaw, Scallion, Shaved Radish  
*2003 Hirsch "Lamm", Gruner Veltliner, Austria*

COURTNEY WITHEY, Executive Chef, Aperitivo Bistro  
Sous Vide Lamb Loin with Fresh Oregano, Whipped Eggplant,  
Confit Heirloom Potatoes, Crisped Lamb Sweetbreads,  
Pomegranate, Garlic Chips and Dilled Yogurt  
*2006 Domaine du Pegau, Chateauneuf du Pape, Southern Rhone Valley, France*

FRANK TARDIO, Executive Chef, Angelo's Tavolo  
Breaded Veal Cheeks, Ricotta Salata, Polenta, Port Gelée, Leeks  
*2005 Bouchard Pere & Fils, Pommard, Cote de Beaune, Burgundy, France*

KEN KEHN, Executive Chef, Angelo's 677 Prime  
Barolo Braised Beef Short Rib, Crispy Bone Marrow "Croutons", Salsify,  
Apple and Honey Purée, Burnt Orange Syrup, Crispy Baby Spinach,  
Pickled Cashews, Roasted Beet Ribbons, Braising Jus  
*2009 Silvio Grasso, Barolo, Piedmont, Italy*

BRIAN MOLINO, Executive Chef, Prime Business Dining  
Roasted Venison Loin, Butter Poached Lobster Medallions,  
Sun Choke Purée, Leeks, Porcini Mushroom Bordelaise  
*2012 Chakana Wines, Maipé Reserve Malbec, Argentina*

JASON SAUNDERS, Executive Chef, Saratoga National Golf Club  
Tempura Battered Scallops with Braised Oxtail,  
Whipped Taro Root, Ginger Glazed Baby Carrots  
*2011 Davis Bynum, River West Vineyard Chardonnay, Russian River Valley, California*

JAIME ORTIZ, General Manager, Angelo's 677 Prime  
CHRISTINA AABO, Executive Pastry Chef, Mazzone Hospitality  
VIVIAN BRAMMER, Executive Pastry Chef, Saratoga National Golf Club

Tablesides Dessert Construction