

A

Jon Skoviera
Jennifer Manaseri
Crystal Mensch
Susan Voss

Florida Institute of Technology
Florida Institute of Technology
Florida Institute of Technology
Florida Institute of Technology



First Course

Monkfish Mousse with Seared Scallops

Monkfish mousseline with watercress salad tossed with crispy pancetta and fresh Romesco sauce

Second Course

Tonkatsu Style Pork Tenderloin

Crispy fried pork tenderloin with Japanese style marinade and stir fry medley of shiitake mushrooms, broccoli rabe and red peppers. Served with seasoned brown rice

Third Course

Bing Cherry Mousse with Chocolate Genoise

Bing cherry mousse dome with chocolate ganache and genoise. Garnished with hazelnut croquant

— **BRONZE** —

Buffet Course

Moroccan Style Braised Chicken

Braised chicken stewed with Yukon potatoes, sweet potatoes, onions, carrots and local tomatoes. Seasoned with an aromatic blend of spices and fresh turmeric, thyme and ginger. Accompanied by Israeli cous cous, beluga lentils and fresh apricots



B

Stefan Gawlowicz
William McGowan
Skylar Diehl
Dylan Harper

Penn State Univ. (Park)
Penn State Univ. (Park)
Penn State Univ. (Park)
Penn State Univ. (Park)



First Course

Monkfish and Vanilla Veloute Topped with Crispy Pancetta

Chervil stuffed daikon served with a Cashew Romesco sauce & mint pesto, red peppers, basil, mint, cashews, lemon, lime, and swiss chard

Second Course

Cumin Rubbed Colorado Rack of Lamb

Pan seared rack of lamb rubbed with cumin and served with middle eastern influenced Israeli cous cous, accompanied by a red pepper and tomato coulis, and watercress salad

Third Course

Chocolate Tofu Mousse

Chocolate tofu mousse, cocoa and hazelnut crunch. Accompanied by confit cherries

— **BRONZE** —

Buffet Course

Slow Roasted Ginger Pork Tenderloin

Ginger marinated pork tenderloin served with a lentil and brown rice salad tossed with haricot verts, cherry tomatoes, and a tarragon and thyme vinaigrette





Joseph Ertel
Nate Fox
Lisa Princiotta
Kurt Maidl

Penn State Univ. (Berks)
Penn State Univ. (Berks)
Penn State Univ. (Brandywine)
Penn State Univ. (Altoona)



First Course

Seared Thyme and Butter Basted Scallops

Seared Scallops basted in butter and thyme, with crispy pancetta, on black lentils in tomato and carrot juice and fume. Topped with watercress and finished carrot and tarragon sauce

Second Course

Seared Pork Tenderloin Medallions

Turmeric cous cous with apricot, sautéed broccoli rabe and red bell peppers

Third Course

Coco Nib Dusted Vanilla Beignet

Fried dough served with lemon ginger sabayon

Buffet Course

Hazelnut Crusted Lamb with Bing Cherry Reduction

Pan seared lamb chop with sautéed haricot vert with shiitake mushrooms and mashed yellow yukon potatoes

— **BRONZE** —



D

Joe Greco
Stephen Fields
Chris McGilpin
Joe Waldron

Skidmore College
Skidmore College
Skidmore College
Skidmore College



First Course

Pan Seared Hazelnut Dusted Monkfish Mediterranean Style

Israeli cous cous salad with watercress, warm shaved vegetable and watercress toss with pancetta dressing, smoky red bell pepper-hazelnut Romesco sauce

Second Course

Pan roasted Aromatic Herb-Encrusted Colorado Lamb Ribeye

Yukon-shiitake croquette, sautéed broccoli rabe, Yukon puree, gingered-tomato vinaigrette

Third Course

Fruited Dacquoise

Fruited dacquoise with Italian buttercream, hazelnut ganache, fresh apricot sauce

— **GOLD** —

Buffet Course

Sautéed Pork Medallions with Herbed Dijon Pan-Sauce

Warm grain medley, braised beluga lentils, haricot vert with crispy pancetta, herbed Dijon pan-sauce



E

Scott Bullock
Zachary Miller
Christopher Williams
Rudy Vasquez

Univ. of North Texas
Univ. of North Texas
Univ. of North Texas
Univ. of North Texas



First Course

Seared Scallop on Watercress Beluga Lentil Salad and Herb Vinaigrette and Haricot Vert

Seared scallops on watercress and black lentils and pancetta powder

Second Course

Monkfish Pho

Seared Bronzino with a carrot mustard sauce. Served over a lentil, amaranth salad with turmeric seared cauliflower, pea pods and arugula salad with a raspberry vinaigrette

Third Course

Lamb Roulade with Shiitake Hazelnut Farce

Lamb stuffed with mushroom and hazelnuts, and Yukon gold roasted potato and haricot verts. Lamb, thyme, and hazelnut butter jus

— SILVER —

Buffet Course

Apricot Cherry

Roasted Pork Tenderloin

Seared and roast pork, sautéed cherries and apricots in chicken stock. Cumin dusted sweet potatoes with chocolate shavings



F

Ezekiel (Sam) Somar
India Barfield
Don Law
Tim Neal

Univ. of Georgia
Univ. of Georgia
Univ. of Georgia
Univ. of Georgia



First Course

Thai Seafood Soup

Fragrant coconut and tomato broth with sea scallops monkfish and brown rice

Second Course

Twisted Tabbouleh Salad

Watercress and cous cous salad with pickled cherries and tarragon lemon vinaigrette

Third Course

Pan Roasted Hazelnut Encrusted Lamb Au-Poivre

Hazelnut encrusted lamb with Yukon gold mashed potatoes, sautéed broccoli rabe and shiitake au-poivre sauce

— **BRONZE** —

Buffet Course

Pan Seared Mediterranean Monkfish Platter

Pan seared Monkfish medallions over sweet and spicy lentils with vanilla, apricot and turmeric beurre blanc and herb garnish





Ed Glebus
Saul Lopez
John Zamora
Thomas Eblen

San Diego State Univ.
San Diego State Univ.
San Diego State Univ.
San Diego State Univ.



First Course

**Smoked Beluga Lentil Bisque, Watercress Tarragon Salad and
Turmeric Crème Fraiche**
A soup to warm your soul

Second Course

**Hazelnut Crusted Scallops, Ginger Shiitake Sauté, Apricot Vanilla
Miso Sauce**
Pan seared scallops crusted in brown rice and hazelnuts, on top of a
ginger sautéed shitakes in a savory sauce of vanilla miso and apricot

Third Course

**Coco Nib Crusted Lamb Chops, Red Wine Cherry Gastrique, Haricot
Vert Bundle, Parsley Pesto Cous Cous**
Medium rare lamb chops in a savory sweet sauce

— **SILVER** —

Buffet Course

**Wild Mushroom Chicken
Marsala with Crispy Pancetta
Yukon Gold Potato Puree,
Spicy Garlic Red Pepper
Broccoli Rabe**
Braised bone in chicken over a
bed of pancetta potatoes and
spicy broccoli rabe



H

Crystal Smith
Sooхва Yu
Adam Volk
Elizabeth Partenheimer

Univ. of Illinois
Univ. of Illinois
Univ. of Illinois
Univ. of Illinois



First Course

Potato Thyme Gnocchi, Watercress Hazelnut Pesto, Tomato Concasse
Yukon gold gnocchi with thyme served with watercress, hazelnut pesto and tomato concasse

Second Course

Seared Colorado Lamb, Tarragon Tzatziki, Cous Cous Lentil Pilaf, Grilled Broccoli Rabe
Pan seared lamb served with tarragon, parsley, yogurt tzatziki sauce served with turmeric infused apricot cous cous and black lentil pilaf

Third Course

Bing Cherry St. Honore, Hot Chocolate
Puff pastry topped with bing cherry vanilla chiboust, surrounded by profiteroles dipped in caramel. Accompanied with cocoa nib hot chocolate

— **BRONZE** —

Buffet Course

Pork and Vegetable Stir Fry
Seared pork with ginger, green beans, mushrooms, and red peppers



Zachary Marshall
Jonathan Saiff
Billie Jo Spaulding
Janet Kinane

Univ. of New Hampshire
Univ. of New Hampshire
Univ. of New Hampshire
Univ. of New Hampshire



First Course

Pan Seared Moroccan Inspired Black Lentil Crusted Monkfish
Over turmeric infused warm cous cous and tomato topped with watercress

Second Course

Pan Seared Colorado Lamb
With crispy and creamy Yukon gold potatoes, shiitake mushrooms, haricot verts, and herbed lamb glaze

Third Course

Deconstruction No Bake Chocolate Cheesecake
With thyme and vanilla seasoned cherry and apricot compote, candied hazelnuts, and chocolate nibs

Buffet Course

Pan Seared Pork Loin
Over lemon garlic brown rice with broccoli rabe and a warm roasted red pepper vinaigrette

— **BRONZE** —



J

Bryan Roberts
Mark Bratton
Mark Moritz
Mark Badger

Virginia Tech
Virginia Tech
Virginia Tech
Virginia Tech



First Course

Peasant Soup

Fortified chicken stock with sautéed pork, mushrooms, lentils, watercress, with aromatic and cocoa nib essence

Second Course

Pan seared Scallops, Hazelnut Crusted Monkfish

Seared scallops topped with apricot and hazelnut crusted monkfish with vanilla reduction, citrus gingered cous cous, red pepper and pancetta

Third Course

Colorado Lamb with Cherry Reduction

Seared lamb with turmeric, broccoli rabe, tourney potatoes, and cherry reduction

— **BRONZE** —

Buffet Course

Rouge Chasseur Braised Chicken

Red wine braised chicken with mushrooms, tomatoes, onions, accented with green beans, tarragon, and brown rice pilaf with thyme and parsley



K

Matthia Accurso
Pamela Adams
Anthony Jung
Kevin Paul

Univ. of Massachusetts Amherst
Univ. of Massachusetts Amherst
Univ. of Massachusetts Amherst
Univ. of Massachusetts Amherst



First Course

Seared Monkfish and Scallops

Yukon gold potato and beluga lentil croquette, olive oil poached tomatoes, saffron reduction

Second Course

Pancetta Bacon Wrapped Pork Tenderloin with Shiitake Mushroom Mousseline

Risotto style roasted red pepper Israeli cous cous, sautéed haricot vert with garlic confit

Third Course

No-Bake Goat Cheese “Cheesecake” with Hazelnut Crumble and Cherry Compote

“Cheesecake” with hints of orange, cherry nib compote, hazelnut crumble

— **GOLD** —

Buffet Course

North Africa Inspired Rack of Lamb

Ginger rice pilaf, sautéed broccoli rabe, apricot chutney



L

Jay Perry
Chris Peterson
Daniel Staats
Benjamin Sauer

Bob's Red Mill
Vanderbilt University
St. Norbert College
St. Norbert College



First Course

Pan Seared Scallops with a Mushroom Crust and Braised Lentils
Mushroom scented scallops with Beluga lentils in Dashi with braised chard

Second Course

**Pancetta Wrapped Monkfish
with Saffron Ginger Fume and Vegetables**
Braised monkfish wrapped in pancetta with a saffron ginger scented fume with summer vegetables

Third Course

Warm Chocolate Spice Cake with a Coconut Banana Sauce
Chocolate cake with a chipotle chocolate center, bananas poached in coconut with a tulle and caramelized bananas

— SILVER —

Buffet Course

Lamb Roulade with Watercress Pesto and Tomato Concasse
Lamb roulade of watercress pesto and tomato concasse with a shiitake jus served with roasted vegetables and Yukon golds



M

Steven Toaso
Gary Tessinari
Matthew Conley
Gen Guo

North Carolina State Univ.
North Carolina State Univ.
Salisbury University
University of Illinois



First Course

Seared Scallops w/ Watercress Herb Salad

Seared scallops on a bed of watercress with herb tossed in a citrus vinaigrette w/ bing cherry coulis

Second Course

Seared Lamb Rack

Seared lamb rack with local tomato gazpacho, topped with a cous cous salad with red pepper and broccoli rabe, finished with tarragon infused oil and turmeric yogurt sauce

Third Course

Arroz Con Leche

Fried Arroz con leche with chocolate chipotle ganache, served on a coconut custard and topped with chipotle whipped cream

Buffet Course

Mesquite Crusted Pork Tenderloin

With apricot glaze served with black lentils and marinated mushrooms and haricot vert

— SILVER —



N

Johnny Curet
Sarah Finster
Juan Evangelista
Beth Leaver

Rice University
Rice University
Rice University
Rice University



First Course

Pan Seared Scallops with Tarragon Dill Butter and Warm Rabe Cress Salad

Wilted broccoli rabe, watercress and heirloom tomato salad with warm pancetta vinaigrette

Second Course

Sautéed Pork Tenderloin with Thyme Apricot Glaze

Double cream yukon potato mash, sautéed haricot vert and shiitake mushrooms with toasted hazelnut brown butter. Pickled red pepper julienne

Third Course

Rustic Cherry Tarte with Dark Chocolate Nibs, Vanilla Bean Chantilly Cream

— SILVER —

Buffet Course

Pan Roasted Lamb Loin Yellow Curry with Cous Cous, Brown Rice, Black Lentil Pilaf





Eric Mercovich
Dan Levato
Hellen Saroinson-Bitetti
Amy Boula

Rochester Institute of Tech.
Rochester Institute of Tech.
Rochester Institute of Tech.
Rochester Institute of Tech.



First Course

Seared Scallops over Braised Black Belunga Lentils with Warm Watercress Salad

Pan seared scallops topped with beurre blanc and crispy pancetta over a bed of black beluga lentils, accompanied by wilting watercress

Second Course

Pan Seared Lamb Chop with Sumatran Curry Sauce over Israeli Couscous

Spice rubbed lamb chop over couscous with caramelized onions and broccoli rabe, paired with a Sumatran curry sauce

Third Course

Hazelnut Cake with Apricots

Hazelnut sponge cake with poached apricots ginger cream anglaise and almond krokant

— **SILVER** —

Buffet Course

Seared Pork Tenderloin with Bing Cherry Reduction

Seared pork tenderloin paired with Yukon potato cakes and haricot verts, topped with a bing cherry reduction

