

2025 Celebrity Chef Invitational

Passed Appetizers

UAA Faculty and Students

Caramelized truffle gnocchi, beurre noisette, truffle carpaccio

Crispy rice, sesame leek relish, seared tuna slice, ponzu gel

Beets in rooibos syrup, goat cheese mousse, sprouts, everything spice

Schramsberg Mirabelle Brut, CA

First Course – Plated Appetizer

Chef Ana Hartley & Chef Anthony Romero-Jones, Hotel Captain Cook

King crab mousseline, beet gravlax, malt crostini, Hovmästarsås sauce, Ossetra sturgeon caviar, lemon pearls

Matanzas Creek Chenin Blanc, Sonoma County, CA, 2022

Second Course – Soup

Chef Shawn Dinkins, Southern City Cookin'

Veal consomme, smoked pork terrine with black truffle and foie gras, baby aromatic vegetables, smoked paprika lentil cake

Complicated Pinot Noir, Sonoma County, CA, 2021

Third Course – Salad

Chef Naomi Everett, Bargreen Ellingson

Venison carpaccio, roasted corn espuma, tomato powder, pinot noir margaritari, microgreens, shaved haricot vert, white balsamic vinaigrette

Quattro Theory Merlot, Napa, CA, 2022

Fourth Course – Entrée

Chef Nate Bentley, Altura Bistro

Veal tenderloin, braised wild boar shank, fondant potato, pickled maitake, gastrique

Sequoia Grove Cabernet Sauvignon, Napa, CA 2021

Fifth Course – Dessert

Chef Aurora Parker, Moose's Tooth Pub & pizzeria

Chocolate flourless cake, raspberry curd, orange blossom mascarpone mousse, raspberry milk crumble

Fonseca Bin 27 Porto