

**JOINT TASK FORCE K9s
Chef's Dinner**

Cocktail Hour

Danielle Springer of Coastal Boards by Design Charcuterie Board

Chef Danny Smith All About You Private Dinning
Assorted passed hors d'oeuvres

Amuse-bouche

Chef Sean Bernard of Nambu

Seared Foie Gras* Vanilla Scented Apples w/ Cognac* Burnt Sweet Onion Jam
Caramelized Hazelnut and Brioche Crumble* Micro Chervil

Appetizer

Chef Billy Horner of Rustic Table

Salmon croquette comeback sauce* Micro radish salad

Soup

Chef Thomas Parde

Kimchi consommé w/ trotter mandu, lime, cilantro, Daikin, and red pepper

Salad

Chef Robert Brown of D and R Catering

Roasted chicken Caesar salad with parm cheese, croutons tossed in a Caesar
vinaigrette dressing

Entrée

Chef Chelsea Cribb and Chef Scott Dwyer of Between the Antlers
Smoked Duck quarters* Smoked cheddar polenta & wild mushrooms

Dessert

Chef Justin Delatte of Maker 42 Low Cantina
Chocolate brioche bread pudding w/ bourbon hard sauce