

# [ A CHARITY EVENT ]

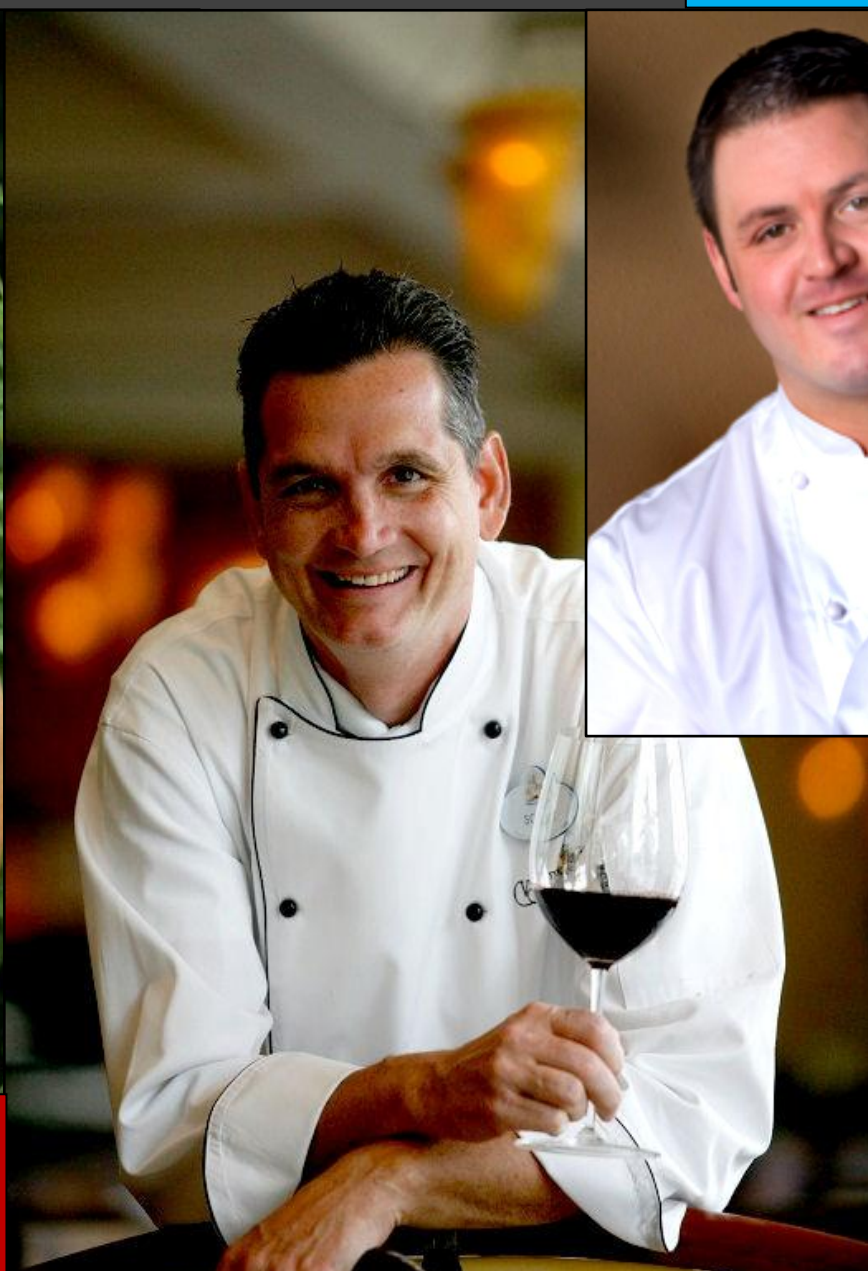
@ c r e s s

103 W. INDIANA AVE, DeLAND, FL  
**MONDAY, AUGUST 29, 2011**

**JAMES & JULIE PETRAKIS**  
Chefs/Owners  
The Ravenous Pig  
2011 James Beard Nominees  
Best Chef South



**KEVIN FONZO**  
Chef & Owner  
K Restaurant & Wine Bar  
2010 James Beard Nominee  
Best Chef South



**SCOTT HUNNEL**  
Chef de Cuisine  
Victoria & Albert's, Disney's  
Grand Floridian Resort & Spa  
James Beard Nominee, 2007-11  
Best Chef South



**HARI PULAPAKA**  
Chef & Co-Owner  
Cress Restaurant  
2011 James Beard Nominee  
Best Chef South

all proceeds benefit **TASTE OF THE NATION**  
**Coalition for the Homeless of Central Florida &**  
**Central Florida Second Harvest Food Bank**

[www.strength.org/orlando](http://www.strength.org/orlando)

# Cress Restaurant Third Anniversary Charity Dinner

Featuring Five James Beard Nominees, Best Chef-South

\$275 per person, all-inclusive, cash or check only

Checks should be made out to: "Taste of The Nation-Orlando"

103 West Indiana Avenue, DeLand, FL 32720

386.734.3740 | reservations@cressrestaurant.com

Monday, August 29, 2011, 6:30 pm

## First: Amuse Bouche Composition

Applewood smoked Bison with an Apple-Walnut Salad (**Hunnel**)

Blue Fin Tuna and Scallop Tartare with Caviar and Hazelnut (**Petrakis**)

Pickled Deep Creek Ranch Pickled Beef Tongue Rubeen with House Kraut,  
Caraway Gribiche, Toasted Pumpernickel (**Fonzo**)

Pasture Prime Farm Milk Fed Red Ranger Chicken & Duck Confit Bisteeya with  
Tikka Masala Ice Cream, Preserved Lemon (**Pulapaka**)

*Charles Heidsieck & Co., Monopole Blue Top Brut, Champagne, France*

## Second: Chef Scott Hunnel

Spanish Octopus, Summer Tomatoes, Arbequina Olive Oil

*2010 Rias Baixas Albarino, Spain (vineyard, TBD)*

## Third: Chef Hari Pulapaka

Local Snowy Grouper, Cape Canaveral Shellfish "Cioppino", Summer Truffles

*2006 Domaine Guffens-Heynen Macon Pierreclos, France*

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## INTERMEZZO

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## Fourth: Chef James Petrakis

Deep Creek Ranch Oxtail Tortellini, sous vide Scottish Langoustines

*2007 Jose Maria da Fonseca Domini Plus Douro, Portugal*

## Fifth: Chef Kevin Fonzo

Braised Lake Meadow Naturals Goat Rib, Goat Belly Confit, House Made Goat  
Cheese Pudding, Succotash of Sweet Corn and Summer Beans

*2004 E&E "Black Pepper" Shiraz, Barossa Valley, Australia*

## Sixth: Cheese Composition

Artisanal Cheeses & Various Accoutrements

*2008 Benton Lane First Class Pinot Noir, Oregon, USA*

## Seventh: Chef Julie Petrakis

Fig Duo: Crème Caramel, Black Mission Fig Compote, Dark Chocolate-Brown  
Turkey Fig Tartlet, Fig-Cardamom Sorbet

*Taylor Fladgate Tawny Port 40 Year Old, Portugal*

Mignardises

please note that some items are subject to changes based on availability