

**2009**

**President’s Awards and Chef of the Year Dinner**

**Hors d’ oeuvre Reception**

**Dinner Menu**

**Tuna Tartar**

**classic garniture, perfectly cooked yolk, garlic dressing**

**“Quelle Surprise”**

**carrot, orange, white chocolate**

**Roasted Loin and Braised Pork Belly “Petite Salé”**

**apple preserve glaze, natural jus, Butternut Squash, fall garden vegetables**

**Milk and Honey**

**house made ricotta, organic honey, truffle oil, lavender**

**“Carnival”**

**pistachio ice cream cone, funnel cake, cotton candy**

**Assorted Mignardises**

**Frank Mirabile**

**Chef de Cuisine**

**At this years President’s Award’s and Chef of the Year Dinner the Rochester Chapter of the American Culinary Federation will be honoring our 2009Chef of the Year. The results of the secret ballot are in the hands of Chef Don Antinore C.E.C, C.C.E., C.C.A., A.A.C. who will be making the long awaited announcement at the reception. The three well qualified candidates this year are James Neuman, C.W.P.C. Executive Pastry Chef at the Genesee Valley Club, Brad Butler C.E.C. Creative Culinary Counselor, and Michael Speranza, C.E.C. Executive Chef of Custom Culinary. President Michael Macri, C.E.C will be awarding the Chef Professionalism Award. The association will be presenting the Purveyor of the Year. Chef Paul G. Healy, C.E.C. ,A.A.C. will be presenting the Chairman’s Cup.**

**ACF Rochester Presidents Award and Chef of the Year Dinner**

**13 September 2009**

**Monroe Golf Club**

**155 Golf Avenue**

**Pittsford, New York 14534**

**Cocktails 5:00**

**Dinner 6:00**

$75.00 per person

Black Tie Optional

Reservations can be made by calling Rebecca Altmann, CWPC, at 585-271-1010x101 or visit our website

Acfrochester.org and use the pay-pal account