



## **2018 SHEPHERD'S CENTER CHEF WAR MENU:**

### **• ABERDEEN HEIGHTS AND CHEF ERIK WRIGHT**

*ENTRÉE: Olive Encrusted Lamb Loin with Celeriac Puree  
and Morel-Stuffed Mushroom Squash Blossoms*

*DESSERT: Chocolate Lava Cake*

### **• CAPE ALBEON—Chef Matt Hopper**

*Entrée: Cranberry Apple Stuffed Pork Loin*

*Dessert: Oreo Truffles*

### **• FRIENDSHIP VILLAGE SUNSET HILLS—CHEFS JIM, JOE AND THEIR TEAM**

*ENTRÉE: Sassafras Smoked Veal Osso Bucco*

*DESSERT: Ghirardelli Chocolate and Strawberry Goey Butter Brownie*

### **• MASON POINTE—CHEF CHRISTIAN GULLET**

*ENTRÉE: Sweet Chili Braised Pork Belly, Steamed Bun with Pickled Vegetables*

*DESSERT: Ginger Custard Tarts with Fresh Berries*

### **• MERAMEC BLUFFS—CHEF CHRIS MORGAN**

*ENTRÉE: BBQ Spiced Shrimp with Smoked Gouda Cheese Grits  
and Caramelized Onion Tomato Compote*

*DESSERT: Salted Caramel and Praline Brownie Parfait*

### **• SHERIDAN AT CREVE COEUR—CHEF MARK DUBRO**

*ENTRÉE: Ying & Yang Seafood Special Calamari, Shrimp and Sea  
Scallops Salad Over Lemon and Cucumber Slices with Seaweed Salad  
and Pickled Daikon Radishes Topped with Black and White Sesame  
Seeds with Citrus Yuzu.*

*DESSERT: Mango and Kiwi Mousse with Raspberry Coulis*

### **• THE WILLOWS AT BROOKING PARK—CHEF PHIL NOE**

*ENTRÉE: Prosciutto Wrapped Halibut on Pesto-infused Fregola*

*DESSERT: Candied Bacon Chocolate Cake Enrobed in Bittersweet Chocolate Ganache,  
Topped with Crushed Bacon Candy and Served Over  
White Chocolate Crème Anglaise*