

# **Wine, WoMEN and Jazz FUNdraiser**

to benefit the **Arizona Women's Partnership, inc**  
**www.azwp.org**

**Saturday, April 28, 2012** from 4:00 pm - 6:30 pm

Hosted By

## **Arizona Culinary Institute**

10585 N 116<sup>th</sup> St (at Shea Blvd) Scottsdale, AZ 85259

### **Featured Wines Served By**

*Bruce Sandground, Management Instructor*

2010 Zolo, Bonarda, Red

2008 Chateauvieux, Vouvray, White

Francoise de Lyon Sparkling Wine, Non Vintage

### **Menu**

#### **Baking Kitchen**

*Chef Matthew Mattox, CCC, CS, FMP, CPI*

Pulled Pork Barbecoa with Mango / Papaya Salsa

Caramelized Onion and Brie Tarts

#### **Basic Culinary Arts Kitchen**

*Chef Christopher Wolf CCC, CCE, CSW, CPI*

Seared Sea Scallop with Coconut Tapioca Pearls,  
pineapple chutney, lime, almonds and mint.

*Chef Randy Foote, CEC*

Roast New York Strip on Brioche with a Gorgonzola Demi Glaze

#### **Saucier Meat Fabrication Kitchen**

*Chef Phillip Sayre CEC, CCE, WCC, CPI*

*Chef Santos Villarico CEC, CCE*

Vegetarian Pastas

Strozzapreti with roasted tomato, cannellini beans,  
olives, mushrooms, olive oil, and Parmesan Reggiano,

Mezza Rigatoni with TVP (textured vegetable protein)  
Bolognese sauce and Parmesan Reggiano

#### **Pastry Display**

*Chef Scott Meyer*

*Chef Tracy DeWitt*

Assorted Pastries