

euphoria

a higher state of food, wine and music

Euphoria Wine Dinner Menu
The Lazy Goat
Saturday, September 19th, 2009

Guest Chefs:

Kent Rathbun, Chef, Abacus & Jaspers, Dallas, Texas
Kevin Rathbun, Chef / Owner, Rathbun's, Kevin Rathbun Steak, & Krog Bar, Atlanta, Georgia

Host Chef:

Victoria Moore, Chef de Cuisine, The Lazy Goat, Greenville, SC

1st Course – Chef Kevin Rathbun

Seared Sea Scallop, Truffled Endive, Heirloom Tomato Syrup

2nd Course – Chef Kent Rathbun

Potato Crusted White Sea Bass, Chive Parsnip Puree, Citrus – Fennel Soup

3rd Course – Chef Kevin Rathbun

Open Faced Moroccan Lamb Ravioli, Sumac Butter

4th Course – Chef Kent Rathbun

Tabasco Seared Lamb Ribeye, Red Bean Demi, White Cheddar Cheese Grits

5th Course – Chef Victoria Moore

“Duck, Duck, Goat”

Confit Duck, Calabaza Gnocchi, Crumbled Chevre, Poached Duck Egg, Cider Glace

6th Course – Chef Victoria Moore

“Carrot Cake” Goat Style