

Dinner Menu

Hors d'oeuvres

Grilled Citrus Shrimp Roasted Lamb Bites

Green Onion Rangoon

Starter

Butternut Squash Bisque

A fall harvest favorite soup laced with crisp sage, lardon persillade, and crème fraiche

Aime Roquesante Rosé

Intermezzo

Mulled Apple Cider Sorbet

Entrée

Surf and Turf Combo

Crowned Filet Mignon
Center Cut of Beef Filet with Port Wine Sauce
and Fried Onion Curls

Grilled King Salmon with Sorrel Sauce
Dauphine Potatoes
Baby Carrots and Broccolini

Opolo Sangiovese

Dessert

Chocolate Bliss

Godiva Chocolate Pound Cake kissed with
chocolate liqueur pooled in a
white chocolate ganache

St. Hilaire Sparkling Brut

Driven by doing.

Special thanks to our students:

Fatimata Agne	Caroline McCann
Alexandra Albritton	Taylor McKinney
Brandon Archer	Anna Miller
Gabriel Baker	Hayley Morgan
Blake Barron	Adam Parish
Whitney Beach	Lindsey Proctor
Alexus Cook	Jessica Riley
Reagan Dickson	Braxton Ross
Rebecca Noel Foster	Daniel Smoke
Ariel Godoy	Kayla Spencer
Courtney Goode	Matthew Storey
Dominique Goudeau	Christian Sweet
Sarah Hampton	Abby Thomas
Lauren Hansel	Shintorrius Turner
Marisa Haynes	Vince Verbaal
Amanda Herrmann	Landon Weiser
Ricquel Hull	Alexandria Wheatley
Gina Iovinelli	Cordarius Williams
Camille Jones	Kristina Wilson
Du Junheng	Evan Withrow
Ryan Keating	Darius Wofford

Special thanks to our sponsors:



4th Annual

Distinguished

Chefs' Dinner

Thursday, November 15, 2018
5:30 PM

Holiday Inn
The University of Memphis

Grand Ballroom
3700 Central Avenue



Order of Events

5:30 PM

Cocktail Reception

6 PM

Doors Open
Musical Stylings of Edwin Sneed, Jr.

6:15 PM

Welcome
Ms. Noel Foster

6:20 PM

Introduction
Ms. Amanda Herrmann & Vince Verbaal

6:30 PM

Starter and Intermezzo

Chef Robert McGrattan

Entrée

Chef Edward Nowakowski

Dessert

Chef Kaia Brewer

7:45 PM

Awards Presentation
Dr. Radesh Palakurthi, Dean

8 PM

Closing Remarks

Our Chefs

Chef Robert McGrattan

Robert McGrattan is an executive sous chef at The Peabody Hotel and strives to bring culinary dreams to every table. He graduated from Johnson & Wales University, Magna Cum Laude, with a degree in Culinary Arts. Chef McGrattan believes that guests' most tantalizing memories revolve around food and he is thankful for every person who allows his team to serve them. Chef McGrattan has elevated multiple hotel restaurants to 4-star and 5-star status, believing that connecting emotionally with his guests is above all importance.

Chef Edward Nowakowski

Chef Edward Nowakowski is an award-winning Polish chef, author, and owner of Euro Fine Catering in Brooklyn. Born in Linz, Austria and raised in Poland, Chef came to the U.S. via France with a European Master Chef Diploma. Chef Edward opened several new hotels including the Hyatt N.Y., Four Seasons Dallas, TX, Hilton Hotel Virginia Beach, VA, and the Holiday Inn, University of Memphis. As a Chef and Certified Director of F&B Services for 15 years, Chef Edward was integral in the mentoring of students in the food and beverage classes at the Kemmons Wilson School of Hospitality and Resort Management.

Our Sommelier

Albert Kis

Albert Kis is a graduate of the Kemmons Wilson School and began his hospitality career at The Peabody Hotel. Albert currently works for MGM Resorts International as the General Manager of Chicago Steakhouse at the Gold Strike Casino in Tunica, MS. In his current position, he has expanded the wine program at Chicago Steakhouse and co-authored a themed cocktail menu. In the spring of 2018 Chicago Steakhouse received an award from Trip Advisor for being the highest rated restaurant in the region.

Chef Kaia Brewer

Chef Kaia Brewer was raised in Memphis and opened LUNCHBOXeats in 2010. The school-lunch concept was inspired by her parents, both career teachers in the Memphis City Schools. Her menu centers on a traditional southern food with a soul fusion twist. Prior to launching her restaurant, Chef Kaia served as the executive chef at the Doubletree Hotel. LUNCHBOXeats has been featured on both the Travel Channel and the Food Network.

LUNCHBOXeats is open Monday through Saturday from 10 AM to 3 PM and until 7 PM on home game days for Memphis Tigers Basketball. #GoTigersGo