

Egg! Sunday March 7 2010

Brian Sinnott – 1500 Ocean
Nathan Coulon – Quarter Kitchen

Stracciatella alla Romana
Escarole, Parmesan
Chicken Egg

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Hawaiian Loco Moco
Handmade SPAM, Mushroom Gravy, Rice
Guinea Hen Egg

Andrew Spurgin/Donald Coffman – Waters Fine Catering
Jeff Jackson /Timothy Kolanko – A. R. Valentien

Schaner Hen Egg Quiche
Shaved Mushroom "Salad", Chervil, Parsley,
Frill Greens, Pickled Artichoke

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Pickled Egg with Finnan Haddie
Beets and Horseradish

Jason Knibb – NINE-TEN

Truffle Deviled Eggs

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Sous Vide Duck Egg, Chilaquiles

Katie Grebow – Café Chloe

Amy DiBiase – Roseville

Celebration of Egg Sauces
Béarnaise – Roast Top Sirloin
Gribiche – Local Asparagus
Aioli -Peewee Fingerling Potatoes
Emulsified Dressing – Baby Greens

Paul McCabe – KITCHEN 1540

Eggs Royale, Dashi Gelée, Sea Urchin,
Tempura Sea Beans

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Scrambled Eggs, Perigord Truffles,
Crème Fraîche, Buttered Toast

Trey Foshee – George's California Modern

Vegetable Spanish Tortilla with Aioli

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Pain Perdu with Poached Apple Syrup, Smoked Bacon Cream

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Planked Salmon, Quail Egg, Caviar, Potato Foam