



The James Beard House Lone Star

Comes to TSTC



Join the Lone Star Culinary Team as they offer the full menu of their invitation to the James Beard House in New York to present a Texas Culinary Experience

Sunday, May 26th, 2019

Reception - 5:30 pm/Dinner - 6:15 pm

Hors d'oeuvres

Smoked Gulf Snapper Croquettes

South Texas Crawfish Cornbread Bites

Texas Watermelon Shooter

Dried Venison Tostadas

Quail Bullet

Main Menu

Soup Course

Chilled Texas Quail Consommé

Fish Course

Corn Meal Crusted Texas Red Snapper,

Port Aransas Crab Cake,

Mesquite Wood Smoked Gulf Shrimp

Salad Course

Savory Smoked Hill Country Peach Panna Cotta,

Ruby Red Grapefruit Segments, Wild Southern Mixed Greens

Texas Wonton, Local Honey and Grapefruit Vinaigrette

Main "Beef" Course

Texas Beef Strip Loin Medallions

Semolina Mascarpone Dumpling, Mushroom & Beef Tongue Ragout

Peas & Carrots, Braised Onion & Pickled Tomato

Veal Reduction

Dessert

White Chocolate Tequila Lime Bavarian Dome

Prickly Pear Gelee, Avocado Ice Cream, Instant Spiced Praline

Churro Tuiles, Texas Grown Berries

This Dinner will be Presented at the Greta W. Watson Culinary Arts Center of TSTC

and is BYOW (*bring your own wine*)

109 8th Street—Waco, Texas 76705

\$75 per person

Cash or Check Made to JBH Chefs

Contact TSTC Culinary Arts to Make Reservations (254) 867-4868

or

e-mail: mark.schneider@tstc.edu