

2009

Presented by Naomi Everett,

Instructor with the Culinary Arts & Hospitality program at UAA

Thai Alaska halibut and shrimp cakes
Alaska smoked black cod and ocean salad
Copper River King tartare
Gloria Ferrer Sonoma Blanc de Noir

Gazpacho with Alaska King crab
Château St Jean Fume Blanc

Garden salad with smoked Alaska salmon, herbed potato bites, capers, fresh dill, red onion, baby tomatoes, and roasted red pepper vinaigrette
Acacia Carneros Pinot Noir

Wild caught Copper River Sockeye seared and served with a savory quinoa cake, sautéed kale, and wild berry sauce
Sterling Napa Cabernet

Panna cotta with ripe strawberries, aged balsamic reduction, fresh ground black pepper, and mint chiffonade
Great Divide Espresso Oak Aged Yeti Stout

2008

**Presented by Chef Patrick Hoogerhyde – ORSO,
Chef Eric Dubey – Glacier Brewhouse, & Pastry Chef Jeff LaKowski**

Sockeye salmon pastrami on rye with Dijon aioli & arugula
Fresh oysters in the nude with citrus salsa
King Salmon Lomi Lomi
Seared & chilled Alaska prawns with two dipping sauces
Rotari Blanc de Noir

Seared pancetta wrapped halibut
with baby greens & dried cherry vinaigrette
M. Chapoutier Belleruche Cotes-Du-Rhone

Warm puree soup of crab & sweet peas
with a seared scallop, leek-mushroom confit & butter milk cream
Fat Bastard Chardonnay

Copper River King salmon
dusted with sea salt & grilled with potato- caramelized onion rosti, sautéed spinach & truffle-chive crème fraiche
Etude Carneros Pinot Noir

A decadent terrine of dark and milk chocolates, fresh berries
& passion fruit cream
de Boomgaard Framboise

2007

**Presented by Chef Al Levinsohn of Kincaid Grill &
Chef Jens Nannestad of Southside Bistro
Co-jointly own City Diner, Anchorage**

Tray Passed Chefs Canapés
Greg Norman Estates Sparkling Chardonnay Pinot Noir

Asparagus Cream
Hot smoked salmon, pancetta, scallions
Boutari moschofilero

Salad Nicoise
Haricots verts, olive tepanade, roasted tomato &
mustard dill vinaigrette
Domaine de Nizaz Rose

Copper River King Salmon
Braised leeks, Yukon potato puree, pinot noir reduction
Chateau St. Jean Pinot Noir

Warm Strawberry Rhubarb Crisp
Vanilla crème an glace, spun sugar
Robert Mondavi Moscato D'oro

2006

Chef Van Hale & Chef Jack Amon of Marx Bros. Café, Anchorage

Copper River Sockeye Salmon tartar “poke style” with wasabi tobiko
Reindeer sausage in puff pastry
Homemade sockeye gravlox on toast points with honey mustard
DSM Blanc de Noir

Smoked red & yellow tomato gazpacho
with king crab ceviche
Ruffino “Lumina” Pinot Grigio

Sesame crusted halibut
with miso vinaigrette, arugula agromato with lemon oil
Rodney Strong Sonoma Chardonnay

Seared Copper River king salmon
with saffron bouillabaisse sauce, shaved fennel salad
& fork-mashed purple potatoes
Shooting Star Pinot Noir

Valrhona Chocolate Decadence
with berry shortcake & whipped cream
BV Muscat

2005

Chef Jens Nannestad and Philippe Janicka of Southside Bistro

Swedish Style Gravid Lox
Dill cured Copper River salmon with hoffmeister sauce,
pickled cucumber salad & sourdough crustini
Gloria Ferrar Brut

Orca Inlet Seafood Chowder
With smoked Bacon & Yukon gold potatoes
St. Suprey Savignon Blanc 2003

Organic Greens with herbed vinaigrette,
toasted macadamia nuts & sun dried cherries,
garnished with crispy rice sticks

Grilled filet of Copper River king salmon
Chilled mango salsa, balsamic reduction & mango puree,
served with fresh asparagus & au gratin potatoes
Mac Murray Ranch Pinot Noir 2003 Sonoma Coast

Southside bistro brownie
With caramel & chocolate sauce,
walnuts & vanilla ice cream
Dow 10 Year Tawny Port

2004

Chefs Van Hale & Jack Amon of Marx Bros. Café, Anchorage

Southwest Crab cake
With chipotle aioli & orange jicama slaw
Trimbach Pinot Gris 2004

Russian fish chowder
Halibut, scallop & crab in a rich tomato broth with leeks,
olives & capers, garnished with caviar
Geyser Peak Sauvignon Blanc 2003

Copper River Sockeye Gravlax
With mesclun greens, lemon dill vinaigrette & pickled Red Onion
Chateau St. Michelle Gewurztraminer 2002

Filet of Copper River king salmon
Pepper crusted, on king crab infused mashed Yukon gold potatoes
with shellfish essence & foie gras-tarragon butter
Mirassou Pinot Noir 2002

Raspberry almond bread pudding
With Frangelica crème anglaise & warm berry compote
Dows Boardroom Port