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Special thanks to Chef's Gala Co-Chairs  
**Sandy Hostetter**, President of CNLBank and  
**Peter Kacheris**, Managing Director, Waldorf  
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**Walt Disney World**

Bob Good                      Mark Pulley  
Karen Haynes                Leonard Thompson  
Vera Petrova                 Chris Ware

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2010  
**Chef's Gala**  
A Tasteful Way to Make a Difference

*Menu*  
*Bon Appétit*

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## Entrées

### Artist Point, Disney's Wilderness Lodge

*Chef Alphonso Walker*

Pan-seared Buffalo with Herb Goat Cheese Polenta and Ancho-Cherry Compote

*Sommelier Michael Scheifler*

Wine: Graham Beck Merlot, Western Cape '06

### The Capital Grille

*Executive Chef Matthew Price*

Porcini-rubbed Filet Mignon with Sam's Mashed Potatoes

*Sommelier Donna Attenhofer*

Wine: Excelsior Cabernet Sauvignon, South Africa '07

### Cítricos, Disney's Grand Floridian Resort & Spa

*Chef Phillip Ponticelli*

Roman Meatballs with Tomato and Egg Fettuccini and Shaved Pecorino

*Sommelier Cindy Hoevenaars*

Wine: La Spinetta, *Il Nero di Casanova Sangiovese*, Tuscany, Italy

### Coral Reef Restaurant, Epcot®

*Chef Marco Chaves*

Butter Poached Loch Duart Salmon with Celery Root and Pickled Ramps

*Sommelier Robert Trenner*

Wine: MacMurray Ranch Pinot Noir, Sonoma County

### Eleven, Reunion Resort

*Chef de Cuisine Richard Smith*

48-Hour Braised Kobe Short Rib with Wasabi Mash, Pickled Ramps, Ginger Carrots, and Miso Butter

*Sommelier Kristen Walsh*

Wine: Francis Coppola *Diamond Collection* Merlot

### Fleming's Prime Steakhouse & Wine Bar

*Chef Nate Szejbka*

Grilled Tenderloin with Gorgonzola Cream Sauce and Wicked Cajun Barbeque Shrimp

*Sommelier Andrea Chang*

Wine: Cline Cellars *Cashmere*

### Funky Monkey Wine Company

*Chef Matthew Slattery*

Forms of Macaroni & Cheese:

Apple, Bacon, and Gorgonzola; Lobster and Fontina

*Sommelier Edward Nickell*

Wine: Penfolds *Rawson's Retreat* Chardonnay, South Eastern Australia

### Harmony Golf Preserve

*Chef Kelvin Fitzpatrick*

Peanut Lamb Satay with Mint-Pesto Couscous

*Sommelier John DiMeglio*

Wine: Fratta Pasini Valpolicella, Verona, Italy

### Kouzzina by Cat Cora®, Disney's BoardWalk

*Chef Dee Foundoukis*

Basque-rubbed Veal Loin with Feta-Herb Saltsa

*Sommelier Felipe Poma*

Wine: Domaine Skouras Red, Greece '07

### La Luce by Donna Scala, Hilton Orlando Bonnet Creek

*Chef Alexander Rodriguez*

Lamb Polpettine Panino with Mint and Spring Vegetable Salsa

Butterscotch Pudding

*Sommelier Henrique Viotti*

Wine: Scala Cabernet Sauvignon, Napa Valley

### Mama Melrose's Ristorante Italiano, Disney's Hollywood Studios™

*Chef Christian Rumlper*

Seared Tuna Loin over Asparagus Risotto with Warm Vine-ripened Tomatoes and Olive-Caper Butter

*Sommelier Debbi Sacleux*

Wine: Lapostolle *Casa* Sauvignon Blanc, Rapel Valley, Chile

### Primo by Melissa Kelly, Grande Lakes Orlando

*Chef Juan Martinez*

Charred Octopus Salad with Limoncello Vinaigrette

*Sommelier Caneale Hoshaw*

Wine: Surfider Pinot Gris, California



### Raglan Road Irish Pub and Restaurant

*Chef Herberto Segura*

Chicken Pot Pie — Savory Chicken and Wild Mushroom Pie with a Puff Pastry Topping

Kevin's Ham — Irish Mist-glazed Loin of Bacon on Mustard Mashed Potatoes

*Sommelier Tom Green*

Wine: Chateau Ste Michelle Dry Riesling

Beer: Master Steve Delaney

Beer: Guinness

### Sanaa, Disney's Animal Kingdom Lodge

*Chef Bob Getchell*

Spiced Shrimp with Pan-seared Zucchini Cake,

Curried Carrot Purée, and Cucumber Raita

*Sommelier Kristie Jones*

Wine: Cederberg Chenin Blanc, South Africa '07

### Todd English's bluezoo

*Chef Christopher Windus*

Basque-style Tuna with Espelette Polenta, Late Spring Vegetables,

Niçoise Olive, and Idiazábal Cheese

*Sommelier Doug Draper*

Wine: Lincourt Pinot Noir

### Tony's Town Square Restaurant, MAGIC KINGDOM® Park

*Chef Mark Norberg*

Pan-seared Scallop with English Pea Spuma on Cipollini Croustade

*Sommelier Tina Mazzeo*

Wine: Martin Códax Albariño, Rías Baixas, Spain

### The Turf Club Bar and Grill, Disney's Saratoga Springs Resort & Spa

*Chef Tony Marotta*

Lobster Bruschetta — Olive Oil-seared Ciabatta with Lobster, Tomato, Avocado, and Fresh Herbs topped with Tarragon Aioli and Fresh Chiles

*Sommelier Steve Vanarsdall*

Wine: Kendall Jackson Vintners Reserve Chardonnay

### Tusker House Restaurant, DISNEY'S ANIMAL KINGDOM® Theme Park

*Chef Mary Zabel*

Berberie-rubbed Beef Tenderloin over Corn Mealie Pap and Vegetable Wats

*Sommelier Kelly Vanarsdall*

Wine: Sterling Vintners Collection Meritage, Central Coast, California

### Urban Flats® Flatbread and Wine Co.

*Chef Kathleen Blake*

Sweet Shrimp Rolls and Orzo Salad

*Sommelier Maria Molena*

Wine: Patch Block Sauvignon Blanc

### The Wave . . . of American Flavors, Disney's Contemporary Resort

*Chef Frank Brough*

Florida Rock Shrimp and Lump Crab Cakes with Cucumber-Tomato Salsa and Spicy Remoulade

*Sommelier Steve Shepherd*

Wine: Star Tree Chardonnay, Northern Cape '08

## Desserts & Coffee

### American Brownie Co.®

*Pastry Chef Andrea Zelen*

Flaming Chocolate "Hot Mess," Fire and Ice Cream,

Peanut Butter Turtle Brownie Ice Cream,

Quadruple Chocolate Bread Pudding,

Assorted Brownie Towers

*Sommelier Thomas A. Brassil*

Beverage: Chocolate Truffle Martini Shots with Van Gogh Vanilla Vodka

### The Dessert Lady

*Chef Patti Schmidt*

Delectable Minis: Carrot Cake, Lemon-Rum Cake,

Chocolate Cake, Oreo Cheesecake

*Sommelier Shawn Danks*

Wine: RL Buller Fine Muscat, Victoria, Australia

### Disney's Contemporary Resort Bakery

*Pastry Chef Jeff Barnes*

Key Lime Crème Brûlée with Macadamia Nut Crunch,

Strawberry Coulis, and Coconut Ice Cream

*Sommelier Athena Rodgers*

Wine: Sagelands Riesling, Columbia Valley, Washington

### Epcot® Bakery

*Pastry Chef Lothar Neumaier*

Chocolate-Hazelnut "Candy Bar"

Fresh Berry Vacherin with Ice Wine Sabayon

*Sommelier Artur Bukalo*

Wine: Inniskillin *Vidal Pearl* Icewine and

Barossa Valley *E Minor* Shiraz

### Coffee Roasters Alliance

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### Joffrey's Coffee & Tea Company

Espresso & Cappuccino