



Chef Francesco Palmigri presents:

VINCENT PRICE COOKBOOK DINNER

James Beard House / Thursday, October 30, 2014

All dishes adapted from *A Treasury of Great Recipes* by Mary & Vincent Price

Cocktail Hour

Waltzing with Vincent Cocktail

Bartolome Red Table Wine (Vincent Price Signature Collection)

Small Bites

Duck Liver Mousse / Apple / Crispy Shallots

(Lüchow's, NYC, p. 244)

Steak Tartare / Brioche / Quail Egg

(Lüchow's, NYC, p. 245)

Mini Cuban Frankfurter / Pickle / Mustard Cheese

(Los Angeles Dodgers Stadium Ballpark, p.400)

Vermont Cheese Soup / Pretzel Dust

(Four Seasons, NYC, p. 264)

Shrimp Sardi

(Sardi's, NYC, p.255)

Salad Course

Endive and Beet Salad / Apple / Blue Cheese

(Antoine's, New Orleans, LA, p. 326)

Custom Crafted Beer by professional brewer **Adam Young**

Pasta Course

Spinach Lasagna / Béchamel / Crispy Tomato

(The Royal Danieli, Italy, p. 106)

Prospero Noir 2012 (Vincent Price Signature Collection)

Fish Course

Stuffed Trout / Truffled Shrimp Filled Mushroom Cap / Lemon Supreme

(Fernand Point, Pyramide, Paris, France, p. 32)

Lenore Chardonnay 2013 (Vincent Price Signature Collection)

Meat Course

Fillets of Lamb / Onion Sauce / Crispy Baby Artichoke

(Tour d'Argent, Paris, France, p.69)

Raven Cabernet 2012 (Vincent Price Signature Collection)

Dessert I

Pot de Crème Chocolat / Brandy Snaps

(Vincent & Mary Price, specialty of the house, p. 407)

TOS "Frailey's" (Chef's homemade Irish Cream)

Dessert II

Iced Lemon Soufflé

(Hole in the Wall, England, p. 168)

TOS Limoncello

Wings from **Vincent Price Signature Collection**,
produced & bottled by **Celebrated Brands**, Sonoma, CA
Custom Beer by Brewer, **Adam Young**
(Adam hails from **Brooklyn Brewery**, NYC and **Cricket Hill Brewery**, NJ)