

# **Night of Excellence**

*January 23rd, 2020*

*6: 30pm*

*Celebrating and Honoring our Heart of Texas Chefs  
At TSTC Greta W. Watson Culinary Arts Center  
109 8th Street, Waco TX, 76705*

## **Menu**

### **Salad**

2019 H.O.T. Chef Educator of the Year, Paul Porras

Arugula, Pecorino, Pine Nut and Pear Salad

### **Fish Course**

2020 FHA Culinary Challenge - Singapore

Mark R. Schneider, CEC, CCE, AAC, EWMCS

Beijing Spiced Grouper w/ Grenoble Beurre Blanc accompanied with Coconut Purple Hawaiian Sweet Potato, Asparagus, Pomegranate, Orange, & Red Onion Scallop. Finished w/ a garnish of Carrot Tuile Coral, and Edible Flowers

### **Main Entrée**

2019 H.O.T. Chef of the Year, Ray Silvas

Veal Osso Bucco w/ Saffron Risotto, Roasted Carrots, & Broccoli, and Gremolata

### **Dessert**

2019 Pastry Chef of the Year & 2020 Culinary Olympics

Michele Brown, CEPC, EWMCS

&

2019 H.O.T. Student of the Year, Cici Bunting

Milk Chocolate Mousse with Apricots & Bourbon Caramel  
Terrine of Ruby & Dark Chocolates, Violet Sponge Cake, & Poached Stone Fruit, Maple Bavarian w/ Honey Tuile and Fruit Salad  
Apple Charlotte w/ Cranberry Sorbet & Sorghum Brulee

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Tickets are \$65 per person or \$100 per couple and will be  
BYFW (Bring Your Favorite Wine)

To reserve your seating Please respond to this e-mail or Call:

Mark R. Schneider  
CEC, CCE, AAC, EWMCS

254-867-4868