

## January 9, 2006, Culinary Competition

- Peter Blake:  
Chicken Fricassee with Plantains
- Jim Vernere:  
Tea and Lemon Smoked Chicken and Pear Salad
- Kris Solt:  
Mushroom Stuffed Chicken Legs served with Seared Breasts;  
accompanied by Mushroom Pasta with Fresh Herbs & Truffle Oil and  
a Vegetable Spring Roll (can also be called Mushroom Chicken)
- **Peter Imranyi: First Place**  
Pan Roasted French Chicken Breast with a Braised Leek-Potato  
Ragout, Shaved Fennel, Celery Root, and a Sherry-Apple Emulsion  
finished with Crème Fraiche.
- David Mule:  
Stuffed Chicken with Boursin Cheese & Candied Figs, Served with  
Vegetable Tower, Potato Medley and Port-Balsamic Reduction.
- Allan Lowen:  
Parmesan Crusted Chicken with White Truffle Oil, White Bean and  
Escarole Broth.
- Jeff Fisher:  
Seared Chicken Breast in Tangerine-Chipotle Glaze. Sweet Potato  
Hash with Maple-Lime Avocado Chili Slaw.
- **Joe Cutinello: Third Place**  
Chicken Pilau with Eggplant Mash.
- **Jeremey Pierson: Second Place**  
Pan Seared French Chicken Breast with Goat Cheese Whipped  
Potatoes, Swiss Chard, Shallots and Smoked Tomato Concasse,  
finished with a Cognac Butter Sauce.