

Fast Facts

Gala Supports Local “Everyday Heroes” Foster Parenting Cause

Sunday November 9, 2008 Event Time Line

6-7p Music Feature: Joseph Rogers Sinatra Classics

7-9p 5 Course Dinner (*see Gala Menu attached*)

9p-Midnight *The Pete Wagner Band*

featuring *Lynne Scott*, jazz vocalist

Cost: \$125 per person

Where: Jag's Steak and Seafood

5980 West Chester Rd West Chester OH 45069

513.860.5353 ext 5

www.jags.com

“Big Band, Big City” 1940’s New York Theme

Executive Chef Michelle Brown will share dishes she created for the “Great Steak Celebration” at New York City’s prestigious James Beard House last month. Brown was selected as one of only six chefs to travel to New York and participate in the dinner, which celebrated the *Certified Angus Beef*® brand’s 30th anniversary.

The James Beard House, in New York City’s Greenwich Village, is a “performance space” for visiting chefs. Similar to the musical prestige of Carnegie Hall, cooking at the James Beard House is the highest honor culinary artists and chefs can achieve.

Brown will team up with Certified Angus Beef® brand Corporate Chef Scott Popovic to serve a five-course wine dinner and raise funds for a local cause: the “Everyday Heroes” foster parent recruitment campaign.

Chefs Brown and Popovic will prepare exquisite cuisine from their trip, including morel dusted Certified Angus Beef® brand Natural cap of ribeye with truffle compound butter, shaved black truffle, wild mushroom risotto and caramelized artichoke heart; and braised Certified Angus Beef® brand chuck with roasted pumpkin puree, smoked apple pâté de fruit, fried bleu cheese, salted pumpkin seeds and cinnamon essence.

This event is open to the public; however, seating is limited to 150 so please call as soon as possible to ensure your reservation for this wonderful Gala.

- 6-7p Champagne & Hours D'oeuvres with Joseph Rogers on piano playing Sinatra Classics
- 7-9p Five Course Wine Dinner
- Reception immediately following in lounge featuring *The Pete Wagner Orchestra* with *Lynne Scott* beginning with "Big Band" style moving into "Full Swing"

Tickets for the event are \$125 per person and can be reserved by calling Jag's at 513-860-5353 xt 5.

So put on your zoot suit and grab your gal because Jag's gala is going to be the cat's meow!!

Gala Menu

PASSED APPETIZERS

Veal Meatballs with Roasted Gnocchi

Habanera Molasses Glazed Mini Lamb Lollipops

Vermont Maple Syrup Glazed Kurobuta Pork Belly on Comté-Scallion Polenta

Kobe Tartar with Truffle Oil & Black Lava Sea Salt

Smoked Salmon Mousseline with Osetra Cavier

Kumamoto Oyster with Horseradish Mignonette over Napa Cabbage

Macadamia Encrusted Brie with Mango Chutney

1st Course

Viognier ju Poached Organic Beets with Lemon-Parsley Gremolata & Montrachet Chèvre

2nd Course

Braised Certified Angus Beef ® Brand Chuck
With Roasted Pumpkin Purée, Smoked Apple Pâté de Fruit, Fried Blue Cheese,
Salted Pumpkin Seeds, Cinnamon Incense

3rd Course

Kona Kampachi over Stone Crab Ravioli with Lemon Buerre Blanc

4th Course

Morel Rub Encrusted **Certified Angus Beef** ® Spinalis Ribeye
With Truffle Compound Butter, Shaved Winter Truffles & Veal Jus.
Accompanied with Wild Mushroom Risotto & Caramelized Artichoke Heart

Dessert

Chocolate Liberty Almond Torte
Chocolate Rum Sponge Cake Layered with Raspberry White Chocolate
Mousse,
Almond Ganache, Amaretto Crème Anglaise & Fresh Berrie

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