

New York

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Events

Meet This Year's 2009 New York Rising Stars

There's only one place to be to mix, mingle and savor the culinary creations of New York's Rising Stars and that is at the 2009 [StarChefs](#) Rising Stars Gala taking place on Tuesday, September 22.



Interior at Morimoto stat5112 @ flickr

This year's gala brings together some of the hottest names around, with a tasting menu that sounds incredible. The gala begins at 7:00 pm with a VIP gala. This includes free-flowing vintage Nicolas Feuillatte Palmes d'Or Champagne and Petrossian caviar, plus early entrance to the gala. At 8:30, the doors open to the general public who will soon be savoring a variety of gourmet delights.

Menu:

- Jamison Blankenship {Morimoto} - Morimoto Bouillabaisse
- George Mendes {Aldea} - Wild Mushroom Consommé and Mushroom "Ravioli" with Peas, Morels, and Chorizo
- Damian Sansonetti {Bar Boulud} - Coq au Vin: Red Wine Braised Amish Chicken, hand-Rolled Penne, Button Mushrooms, Pearl Onions, and Lardons
- Isao Yamada {Upstairs at Bouley} - Steamed New Zealand Blue Abalone and Dungeness Crab with Tomato Water-Dashi Vinaigrette-Jelly
- Jason Neroni {10 Downing} - Porchetta with Cannellini Beans and Salsa Verde
- Patrick Connolly {Bobo} - Hazelnut-Crusted Duck with Date Purée, Parsnip, and Chorizo
- Community Award: Harold Dieterle {Perilla} - Coriander-Crusted Trigger Fish with Quinoa, Wood Ear Mushrooms, and Sweet and Sour Basil-Eggplant Sauce
- Sustainability Award: Amanda Cohen {Dirt Candy} - Portobello Mousse with Peach and Fennel Compote, Grilled Portobello Mushrooms, and Truffled Crostini
- Restaurateur Award: Colin Devlin {Dressler, DuMont, DuMont Burger} - Warm Artichoke Heart, White Beans, Arugula, Parmigiano, and Garlic Dressing
- Restaurant Concept Award: Angelo Sosa {Xie Xie} - Sweet Glazed Pork with Chinese Bao Bun, Pickled Shallots, and Cilantro
- Pastry Chef Robert Truitt {Corton} - Cashew Fruit Tart with Lavender and Muscovado
- Pastry Chef Brooks Headley {Del Posto} - Lidia's Sweet Pea Sformato with Tri-Star Strawberries and Strawberry Gelato - Assaggi di Cioccolato
- Mixologist Orson Salicetti {Apothéke} - Tomato Basil Martini & Thào Quà featuring Highland Park Single Malt Scotch Whisky
- Mixologist Maxwell Britten {Freemans} - Zorrillo Dorrado & Gingerbutter Collins featuring Highland Park Single Malt Scotch Whisky
- Sommelier Claire Paparazzo {Blue Hill} - Wine Pairings' with Each Rising Stars Dish

Tickets are \$150 per person and \$200 for VIP. [Purchase your tickets today.](#)

The event takes place at:

[Mandarin Oriental](#), New York
80 Columbus Circle at 60th street
New York, NY 10023