Photos: StarChefs

Win Tickets to the StarChefs Rising Stars Revue

10/27/09 at 3:00 PM | Comment

The StarChefs 2009 Boston Rising Stars Gala is taking place next Tuesday, November 3, and we've got a pair of VIP tickets to give away to one lucky reader. The menu, below, features delicacies like seared foie gras and doughnuts with rhubarb, white vanilla gazpacho, and Island Creek oyster escabeche. Read on to learn how to win tickets!

RULES: In an e-mail, give us your own pick for a Boston rising star chef. Briefly describe what makes his or her food so jawdroppingly amazing. Our favorite entry will win a pair of VIP tickets (valued at $125 each). **Entries must be received by 5 p.m. on Friday, October 30.** We'll announce the winner on Monday. Good luck!

Boston Revue Gala Tasting Menu

Jamie Bissonnette {Toro}

Island Creek Oyster Escabeche with Grains of Paradise and Lovage

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Chris Chung {Uni}

Abalone and Porcini with Aka Curry and Pickled Negi

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Will Gilson {Garden at The Cellar}

Seared Foie Gras and Doughnuts with Rhubarb

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Andres Grundy {Clio}

Vegetable Crudités with Green Goddess Dressing and Avocado

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Mike Pagliarini {Via Matta}

Muscovy Hen Breast with Apple, Turnip, Spiced Pistachios, and Swiss Chard

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Chris Parsons {Catch}

Taylor Bay Scallops with Scallop Roe, Soy Beans, and Smoked Red Pepper Puree

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Community Award: Louis DiBiccari {Sel De La Terre}

Baby Octopus with Charred Pepper Vinaigrette, English Peas, Radish, and Croutons

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Sustainability Chef Award: Richard Garcia
{Tastings Wine Bar and Bistro}

White Vanilla Gazpacho

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Pastry Chef: Jiho Kim {L'Espalier}

Greek Yogurt Panna Cotta "Capsule" with Cranberry Gelée and Yogurt Sorbet

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Sommelier Theresa Paopao {Oleana}

Wine pairings with each chef's dish

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Mixologist Tom Schlesinger-Guidelli {Craigie On Main}

Camino Cocktail

Northern Lights (featuring Highland Park Single Malt Scotch Whisky)

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Hotel Chef: Rachel Klein {Aura}

Scarlet Borscht, Smoked Sable, Candy Striped Beets, and Sour Cream

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Restaurateur: Joanne Chang {flour bakery + cafe, Myers + Chang}

Asian-Braised Short Rib Taco with Asian Pear and Sesame-Cilantro Salsa

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Restaurant Concept Award: Maura Kilpatrick {Sofra}

Kunefe with Vanilla-Bay Leaf Syrup

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Host Chef: Jodi Bernhard {Longwood Events}

Slow Roasted Leg of Lamb with Lamb-Fennel Sausage, White Bean Capelletti, and Brussels Sprouts

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VIP Host Chef: Joseph Margate {Clink}

Small Caviar Bites

The StarChefs Rising Stars Revue Boston [StarChefs]

Earlier: StarChefs Names 2009 Rising Stars

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SHARE Buzz up!