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What to Eat at the StarChefs Rising Stars Revue Next Week

5/17/17 @ 11:00 AM | Comment



Thomas McNaughton's ravioli doppio of pork and pea.

As we mentioned before, [StarChef.com](#) is bringing their Rising Stars Revue to town next week, and among the honorees are Matt Accarrino at [SPQR](#), Thomas McNaughton at [Flour + Water](#), and John Paul Carmona at [Manresa](#). Judges for StarChefs toured the Bay Area tasting the work of over 90 chefs before selecting their winners. And at the event on June 16, the winners will be serving sample portions of the dishes that won them their honors.

Below, see what they'll be serving — all of which will have wine pairings by sommelier honoree Sarah Valor of [Commis](#).

You can still [get tickets](#) for the event here.

CHEFS

Matthew Accarrino, [SPQR](#)
Bone Marrow Sformatino, Smoked Bacon, and Onions

John Paul Carmona, [Manresa](#)
Boudin Blanc, Dates, and Wild Watercress

Maximilian DiMare, [Wood Tavern](#)
Crispy Pork Belly with Bacon, Red Lentil Ragout, and Poached Egg

Louis Makdonado, [Aziza](#)
Marinated Striped Bass, Petrossian Caviar, Green Strawberries, and Brown Rice

Thomas McNaughton, [Flour + Water](#)
Ravioli Doppio of Pork and Pea

Scott Nishiyama, [Chez TJ](#)
Moullard Duck Foie Gras "Neige," Blackberry, Cashew, and House-Made Mustard Toast

PASTRY CHEFS

Melissa Chou, [Aziza](#)
Crème Fraîche Panna Cotta with Plum Soup

Catherine Schimenti, Michael Mina
Apricot Mousse, Cherry Sorbet, and Lemon Verbena

MIXOLOGISTS

Erick Castro, [Rickhouse](#)
Statesman -- The Lusty Maritime Punch, featuring Highland Park Single Malt Scotch Whisky

Brian MacGregor, [Jardinière](#)
Tippler's Delight

SOMMELIER

Sarah Valor, [Commis](#)
Wine pairings with each chef's dish

HOTEL CHEF

Josh Thomsen, [The Claremont Hotel Club & Spa](#)
Laura Chenel Goat Cheese-Potato Terrine with Slow-Roasted Baby Beets and Aged Balsamic Syrup

RESTAURANT CONCEPT

Joshua Skenes, [Saison](#)
Little Roots Braised with Bonito, Caramelized Shoots, Flowers, and Leaves

RESTAURATEUR

Shelley Lindgren [A16 & SPQR](#)
Roasted Sardines and Minted Pea Bruschetta with Pickled Onions

HOST CHEF

Martin Brock, [Gary Danko](#)
Cured New Zealand King Salmon with Jeama, Lotus Root Chips, and Curry Remoulade

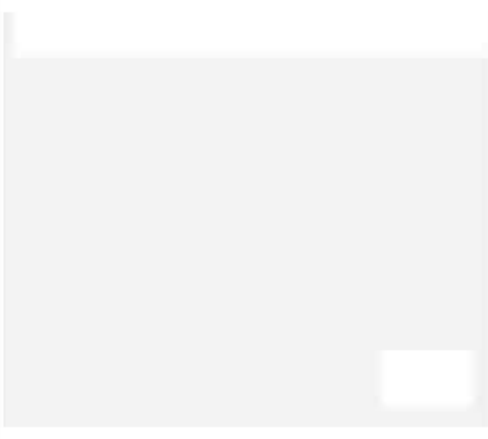
VIP HOST CHEF

JW Foster [The Fairmont San Francisco](#)
Petrossian White Sturgeon Caviar with Champagne-Poached Red Torpedo Onion Relish, Butterball Pomme Chip, Charred Citrus, and Crème Fraîche

House Cold Smoked New Zealand Greenshell™ Mussel with Parsnip Frites, Santa Cruz Heirloom Tomato and Sonoma Riesling Consommé, and Asian Pear and Fennel Salad

Star Chefs Rising Stars Revue - Wednesday, June 16, 7:30 to 10 p.m. - Ghirardelli Square, 900 North Point Street

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