

*The* WANDERING  
EPICUREAN

*An Event to Remember*





Thursday, November 19, 2015  
6 o'clock in the evening

Little Hall, Russell Dining Room  
Sandhills Community College  
3395 Airport Road  
Pinehurst, North Carolina

**Black Tie Optional**

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CONTACT INFORMATION

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# *Greetings*

Welcome to our kitchen.

Indulge with us as you experience a journey of the senses, where food, wine, music, and atmosphere crescendo into an epicurean adventure. Roam through our commercial kitchen and bakery, meet the students, and mingle with fellow foodies as you sample innovative flavors and combinations designed to heighten your culinary experience.

The evening is truly a collaboration, a combined labor of love for our beloved Baking & Pastry, Culinary, and Hospitality programs working in partnership with the Sandhills Community College Foundation. The event is a reflection of the curriculum, and we're ever mindful of our intent to provide students real-world experiences that prepare them for what lies beyond our doors at Sandhills. We are happy you could join us tonight and experience first-hand our passion for what we do.

A special thanks to our Foundation hosts Lin Hilton and Charlie Eichhorn for their support and the many other valuable people who made tonight possible. With all of their insight and love of our department, we are able to offer you a truly memorable evening.

Thank you for being a part of our culinary celebration. Your attendance and support tonight directly enhance and maintain our dynamic programs, ensuring we have the tools and resources to continue supporting our students and producing exceptional graduates.

Thank You for Being Our Guest,

*Fiona*  
Chef Fiona McKenzie





# HISTORY *of* TAPAS

Prior to the 19th Century, tapas were created out of necessity for hungry and weary travelers along the desolate Spanish countryside. After journeying along poorly made roads, some dating back to the Roman Empire and Middle Ages, travelers encountered inns with fresh horses, beds, and food. Unfortunately, in those days, many people were unable to read or write, leaving many people unaware of what was available to eat. As a result, many inn keepers offered small plates that sampled the dishes available. These samplings became known as tapas, from the Spanish verb *tapar*, "to cover."

Tapas are still popular options throughout Spain. Today, the rest of the world has embraced the best of what tapas have to offer. At Sandhills Community College, we have students from all walks of life, and the tapas menus for the event were created by them. Think of yourselves as adventurous travelers, wandering through the culinary world of spices, tastes, and experiences that our team of culinary experts and their students bring to you for one exclusive night only.

# M E N U

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## *Bread*

GRILLED APPLE & MANCHEGO CRUSTINI

PA de PAYES - Spanish peasant bread

PAN CON TOMATO

## *Garde Manger*

ASPARAGUS, SERRANO HAM & MANCHEGO in phyllo

SEVICHE OF SHRIMP in marinated cucumber  
with cilantro

MARINATED SKEWER with feta cheese,  
olive, smoked chili sausage & onion relish

MONTADITO OF SMOKED WHITE FISH with  
fresh horseradish citrus dill butter

SPICED MARCONA ALMONDS





# M E N U

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## *Savory*

PORT AND ROSEMARY LAMB CHOP on a pea and porcini risotto cake with a lemon and roasted garlic glaze

DUCK CONFIT with homemade mustard on a crisp potato Roesti with a citrus and cranberry chutney

SPINACH AND ROASTED RED PEPPER FRITTER with pesto sauce, spiced remoulade and a shot of sweet potato soup

TEMPRANILLO SEARED BEEF TENDERLOIN with glazed figs and a fennel crème over an almond and manchego bruschetta

WARM PORK BELLY SLIDERS with a peach gastrique, green onion pickled slaw, fingerling fries and a yellow pepper ketchup

SEARED SEA SCALLOP with a micro basil and orange salad, a lime and sea salt cured salmon tartare, topped with saffron aioli





# M E N U

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## *Sweet*

### CREMA CATALINA

Spanish egg custard with brûléed sugar

### MARCONA ALMOND ICE CREAM with

caramel and fizzy citrus

### TORTA de SANTIAGO

almond lemon cake with whipped ganache

### SANDMAN PORT FIGS with goat cheese and

sugar crusted puff

### TRADITIONAL CHURROS with

chocolate shooters

### ASSORTED NOUGAT & TORRONE

# AUCTION ITEMS

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## *A Sampling*

### PRIVATE LUNCHEON at the Culinary Department\*

Have your own private luncheon serving wine, beer, and 48 of your friends, co-workers, or family in Little Hall, Russell Dining Room. Reserved parking at SCC the day of the luncheon. Must be used in 2016.

### CHEF FOR A DAY and a chef's table with friends\*

Join second year students in the kitchen to produce a luncheon where five of your friends dine at your "Chef's Table." Included is a monogrammed chef's jacket, apron, hat, Mercer French knife, and recipe packet. Must be used during the spring 2016 semester.

### STRUDEL MAKING with Chef Brunner\*

An authentic Austrian baker and pastry chef will teach up to eight people how to make strudel from scratch. Once finished baking, enjoy eating strudel, drinking chilled Riesling or fresh coffee for an authentic European pastry experience. Between two to three hours. Must be used the 2016 spring semester.

### CAKE DECORATING with Chef McKenzie\*

Enjoy a private cake decorating lesson for eight guests where you'll learn how to make buttercream, use exciting techniques for fondant, and build a cake. Includes cakes to take home, a packet of recipes, details and techniques.





### ITALIAN COOKING with Chef Duffy\*

Bring seven of your friends and cook an Italian feast with Chef Duffy. Personally create an original menu ahead of time and show up with your aprons. Relax after the class, drink a glass of vino, and enjoy the fruits of your labor. Up to four hours; must be used in 2016.

### CUSTOM ICE SCULPTURE by Chef Carrier\*

Along with chef, design a custom-made ice sculpture, ice platter, or luge (select one) for your upcoming event. One block of ice used, delivery within Moore county, breakdown and disposal not included. Must be used by 11/19/2016.

### BE AN HONORARY STUDENT in the spring\*

Join the skills class (three Mondays) to learn new and exciting techniques you never thought you would be doing! Observe from the side or participate with students. Eat family style at the end of the day. Includes a monogrammed chef jacket, apron, Mercer French knife, and hat. Must be used during 2016 spring semester.

### GARDE MANGER PRACTICAL LUNCHEON for a Christmas party with Chef Carrier\*

Invite up to 30 people for a holiday luncheon in Russell Dining Room, including wine and beer prepared by bartenders and a party bus (pick up and drop off at one location). Date is set by the instructor for fall 2016 semester and not able to be moved.

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THE NIGHT OF THE EVENT, gift certificates to the best local restaurants and hotels, cooking baskets, fine wines, professional cookbooks, and much more will be available.

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*(\*) All experiential or items requiring preparation must be arranged/reserved at least 30 days in advance. No participants under 16 years of age. All classes/experiences to be located at SCC. Other terms and restrictions may apply.*

## Thank You!

Thank you for your generosity during the auction. These funds support Baking & Pastry, Culinary, and Hospitality students and programs. We estimate our annual need for equipment and supplies to be \$50,000 per year; those funds help to support:

- Kitchen equipment
- Teaching and cooking supplies for the programs
- Chef uniforms for faculty and students
- Continuing education for faculty
- Certification fees for faculty
- Textbooks for students
- Urgent and unique needs for students



# Salute

## MAP OF CAMPUS



A scenic view of a village at dusk. The foreground shows stone buildings with warm interior lights glowing through the windows. A prominent church tower with a red-tiled roof stands out. The background features a large, forested hillside under a soft, twilight sky.

# *Buen* PROVECHO

**Created, written,  
and designed by  
Gayvin Powers**