



The honor society of American Culinary Federation (ACF), the American Academy of Chefs (AAC), represents the highest standards of professionalism in the organization, society and industry. The Academy's primary mission is to promote the education of all culinarians by mentoring culinarians, awarding scholarships to students seeking a future in the culinary industry, and by providing grants to professional working chefs looking to further their career.

The Greater Baltimore Chapter (GBC) of the ACF is hosting an AAC dinner at the Maryland Club. Proceeds for the dinner will support the AAC scholarship fund at Anne Arundel Community College (AACC) as well as donate to the ACF National Culinary Olympic Team.

Location: Maryland Club -1 E. Eager St. Baltimore, MD 21202

Date: Saturday, June 23, 2018

Time: 6:00pm

Attire: Black Tie Optional

Theme: East meets West: Asian / Pacific Rim paired with Maryland / Mid-Atlantic flavors

Tickets: \$125.00 each (Please note that tables will seat 8 guests each.)

Please fill out the following information:

| | |
|------------------------|---|
| Name: | Mail checks to: |
| Number of tickets: | John Johnson jvjohnson1@aacc.edu |
| Total amount enclosed: | AACC / HCAT Institute |
| Email address: | 7438 Ritchie Highway Glen Burnie, MD 21061 |
| Phone: | Make checks payable to: |
| | Greater Baltimore ACF |

If you would like to pay by credit card, please email Lisa Tomecek at lchristhilf@bcps.org and she will contact you to process your payment. Please include a contact phone number with your message. If applicable, indicate if you would like to be seated with certain guests.

Once your payment has been received, an email will be sent to you for your ticket confirmation.

Due to renovations, parking is limited at the Maryland Club. There are several parking lots within a 2-block radius of the club. Please research for your convenience.

Participating chefs:

John Johnson CEC CCE AAC, chairman (Instructional Specialist – AACC / HCAT Institute)

Curtis Eargle CEC AAC, co-chairman (Executive Chef – Maryland Club)

Rich Hoffman CEC CCA AAC (Corporate Executive Chef – Healthcare Services)

Eric Yeager CEC (Chef Instructor – (Stratford University)

Ben Simpkins CEC CCA (Executive Sous Chef – Baltimore Country Club)

Geroge Batlas (Executive Chef - Manor Tavern)

Jennifer Marsh (Executive Pastry Chef – Maryland Club)

Hors d'oeuvre Reception***Szechuan Gin Cured Salmon***

(Squid Ink Coral Tuile-Crème Fraiche-Roe-Grated Horseradish)

Nori Wrapped Marbled Beef Tenderloin

(Charcoal Cracker-Crispy Potato Brunoise-Miso Cream-Micro Bean Sprout)

Oyster Raw Bar

(A selection of local and Mid-Atlantic varieties)

General Tso Sweetbreads***Korean BBQ Quail Steamed Bun******Seared Bluefin Tuna with Wasabi Cotton Candy******Maryland Club Display Table***

(A variety of Charcuterie, Cured Meats, Cheese, Breads, Vegetables)

Dinner Menu***Maryland Summer Vegetable Terrine & Jumbo Lump Crabmeat***

Daikon Spring Roll - Roasted Baby Carrots - Thai Basil Oil

Pan-Seared MD. Rockfish with Lemon Cream Sauce

Vegetable Threads-Korean Sweet Potato Puree

Spiced Shrimp - Asian Pear "Kimchi"

Whistle Pig Hollow Crispy Pork Belly with Cantonese Soy & Garlic Broth

Egg Noodles-Macoma Clams-Cilantro Lime Foam

Koji Marinated Venison Loin with Sour Cherry Gastrique

Summer Vegetable Medley-Pickled Ramps-Morel Dashi

Coconut Sticky Rice with Basil Foam

Brown Sugar Rhubarb – Black Pepper Tuile