

Chris Thomson
Western Region Competitor
CCFCC Chef' Challenge Competition

*Cod and Mussel Medallions with Yuzu Air,
Micro Fennel Greens, Vanilla Citrus
Marinated Cod with Rouille, Saffron Mussel
Velouté with Jarlsberg Espuma*



*Sous-Vide Flat Iron Steak, Braised Short
Rib, King Oyster Mushroom, Kabocha
Squash, Cipollini Onion,
Truffled Potato Gratin*



*Carrot Cake with Carrot Jelly, Orange
Sorbet, Fruit Caviar, Coconut Mousse,
White Chocolate Coconut and Cardamon
Tuille*