

Delicious Small Bites and Delectable Drinks

Prepared before your eyes by top chefs paired
with Tri-C Hospitality Management students

Derek Clayton

Michael Symon Restaurants
Shaved Root Vegetable Salad
Student Chef: Jillian Apple

Brandon Chrostowski

EDWINS Leadership & Restaurant Institute,
EDWIN Bakery, EDWINS Butcher Shop
Papillion: French Butter Cookie
Student Chef: Katie Watkins

Brandt Evans

Pura Vida/ Blue Canyon Kitchen & Tavern
African Peanut Stew
Student Chef: Joshua Soto

Britt Marie Culey

Levy Restaurants, Huntington Convention Center
Passion Fruit Coconut Parfait
Student Chef: Kharri Krawford

Matt Fish

Melt
*Creamy Cheddar Mac & Cheese with
Basil Pesto, Bacon and Panko Bread Crumb*
Student Chef: Austin Henthorn

Heather Haviland

Lucky's Café
Creamy Cauliflower Bisque with Fresh Baked Baguette
Student Chef: Susie Barlow

Chris Kafscak

Nomad Culinary
Parsnip Ravioli / Truffle Brown Butter / Thyme
Student Chef: Matthew Rairdon

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Doug Katz

fire food and drink
*miller grassfed beef kofte with
curried cauliflower fondue, frisée salad with pine nuts,
cucumber, radish, feta cheese, and lemon sumac vinaigrette*
Student Chef: Siriphan Wongpeng

Chris Poplin

MGM Northfield Park
Lobster Glass Noodle Salad with Yuzu Dressing
Student Chef: Danielle Moopnar

Karen Small

The Flying Fig
*New Creation Farm Spanish fried chicken served with
fennel, orange, Lettuce Tree Farm arugula, sauce romesco*
Student Chef: Daniel McCaskil

April Thompson

Wild Thyme
French onion dumplings w/braised short ribs
Student Chef: Jamie Smith

Arnaud Bethelier

The Union Club of Cleveland
olive oil poached cod parsley coulis piquillo pepper
Student Chef: Danielle Anikey

Eric Wells

Skye LaRae's
Salmon Croquette Sliders with Creamy Slaw
Student Chef: Shawanda Dammons

Maureen Leonard

Tri-C Hospitality Management Program
Chocolate Hazelnut Petit Gateau
Tri-C Culinary Arts Students