

HELPING HANDS, INC.

15<sup>th</sup> ANNUAL

# A CHEF'S EXTRAVAGANZA

*A Taste of Italy*



AIKEN, SC

FRIDAY, NOV. 9, 2018

**PASSED HORS D'OEUVRES**

Juniper - Brandon Velie  
& Aiken High Culinary Students Led by Jean Gorthy

Chicken Marsala Meatballs, Caponata Bruschetta, Smoked Ham  
& Ricotta Arancini, Caprese Skewers with Balsamic Drizzle

**COURSE 1**

Manuel's Bread Cafe  
Manuel Verney-Carron

Spicy Seared Calamari, Fennel Olive Slaw, Saffron Aioli  
Paired with Domaine Houchart Provence Blanc, France

**COURSE 2**

Fuse  
Eric Draper

Sardinian Style Seafood Paella  
Paired with Attems Pinot Grigio Ramato, Veneto

**COURSE 3**

Rectec Grills  
Greg Mueller

Classic Italian Wedding Soup with Smoked Lamb Meatball  
Paired with Masciarelli Montepulciano D'Abruzzo, Italy

**COURSE 4**

Augusta University Medical Center  
John Macdonald & Keith Johnson

Mixed Field Greens, Pancetta & Hazelnut Crisp,  
North Italian Farmers Cheese, Prosecco Vinaigrette  
Paired with Malvira Roero Arneis, Piedmont Italy

**COURSE 5**

Juniper  
Dwayne Ligons

Braised Rabbit Ragu with Butternut Squash  
& Sage Pasta, Fresh Shaved Parmesan  
Paired with Poggio Al Tufo Cabernet Sauvignon, Maremma Toscana, Italy

**COURSE 6**

Woodside  
Megan Dusch

Chicken Saltimbocca with Pesto Stuffed Tomato  
Paired with Cantina D'Ora Amicone Veneto

**COURSE 7**

Malia's  
Jason Tufts

Open Faced Cannoli Quattro Stagione feat. Local Honey  
Ricotta Mousse (Spring) Amaretto Infused Apricot (Summer)  
Salted Pistachio Panna Cotta (Fall) Cioccolato (Winter)  
Paired with Neirano Moscato D'Asti

◆ Diamond Sponsors ◆



◆ Ruby Sponsors: The Jim Parke Foundation • Ranco Tent Rentals

◆ Patron Sponsors: Aiken Electric Cooperative • Aiken Standard • Chandler Law Firm • Security Federal Bank  
Hutson Etherredge Companies • Cynthia Kelly • Landy Dynamic Solutions • Security Federal Bank

◆ Wine/Course Sponsors: Atlantic Broadband • John Soto Music