

Acacia Tucson to Host Multi-Course Benefit

Written by Written by Nichole Brophy

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Following an extravagant weekend of holiday meals, overstuffing and seasoned ingredients, it can be hard to go back to the normal day-in-day-out fare. Luckily, next week yet another culinary date is on the schedule.



The third annual ACF CASA Student Hot Food team fundraising dinner will be held on Tuesday, December 28, 2010 at 6pm at Acacia at St Philips Plaza. The event is a benefit for the American Culinary Federation and the Pima College Hot Team Competition. The four course dinner will feature the menu that the team prepared in the Arizona state competition in November.

Menu

Warm Ratatouille Salad - Salad of Byaldi of Ratatouille, Tomato Vinaigrette, Microgreens. Chef de Course: Jesse Maldonado. Featured Chef: Elizabeth Mikesel.

Seared Arctic Char - Braised Fennel and Cipollini Onions, Butternut Squash and Saffron Nage on a Bed of Forbidden Rice. Chef de Course: Andrew Jawors. Featured chef: Andy Ruga.

Poulet Sauté Catalane - Sauté of chicken with chipolata sausages, mushrooms, chestnuts, tomato fondue and sauce espagnole served with tourney of purple potatoes, baby sunburst squash and sugar snap peas. Chef de Course: Luis Estrada. Featured chef: Albert Hall

Trio of Chocolate Desserts - Deconstructed terrine of black forest cake, miniature white chocolate tart with raspberries and caramel cage, chocolate sponge cake heart with chocolate mint tea infused ice cream. Chef de Course: Jennifer Morales. Featured Chef: Ellen Fenster

Offering a unique perspective on contemporary American cuisine, Acacia at St. Philip's is one of Tucson's most highly acclaimed fine-dining destinations. The AAA Four-Diamond restaurant is located in beautiful St. Philip's Plaza on the corner of River Road and Campbell Avenue.

To Learn More

Acacia, 520.232.0101, www.acaciatucson.com.