

# Horizons

The James Beard House

Here is a printable copy of the five-course dinner menu that was served by Horizons at the James Beard House on November 3rd, 2009.



caramelized celery root ravioli

# Menu

## *Portobello Carpaccio*

with Crispy Capers, Rosemary Mustard, and  
Butternut Squash Bread Pudding  
[Sella & Mosca La Cala Vermentino, 2007](#)

## *Saffron-Cauliflower Bisque*

with Fennel Confit Crostini and Oloroso Sherry Crema  
[A to Z Pinot Gris, 2008](#)

## *Caramelized Celery Root Ravioli*

with Charred Brussels Sprouts, Smoked Royal  
Trumpet Mushrooms and Sage-Grain Mustard Emulsion  
[Chaddsford Winery Pinot Noir, 2007](#)

## *Peppercorn-Seared Tofu*

with Creamed Leek and Truffled Parsnip Purée,  
Salt-Roasted Golden Beets, Hazelnuts, and Apple Cider Vinegar Reduction  
[Mas du Soleilla Les Bartelles, 2007](#)

## *Heirloom Pumpkin Cheesecake*

with Chestnut Candy and Quince Jam  
[Domaine Didier Petillan Brut Vouvray, NV](#)



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Richard Landau Executive Chef  
Kate Jacoby Pastry Chef

*The James Beard House*



November 3<sup>rd</sup>, 2009