



ALAMO COLLEGES

ST. PHILIP'S COLLEGE

# *The Culinary Gala Dinner*

**April 9, 2016**

*Amuse Bouche: Deviled Quail Egg Canape*

**Paired with Helotes Creek Winery Pomegranate Zinfandel**

**Deviled Quail Egg with Crispy Candied Bacon Crisp on Toast Canape**

*First Course: Pork Mousse Profiteroles*

**Paired with Helotes Creek Winery Cranapple Chardonnay**

**Savory Cream Puff filled with Smoked Pork Mousse and Goat Cheese**

*Palate Cleanser: Pineapple Granita*

*Salad: Prosciutto Melon Salad*

**Paired with Helotes Creek Winery Calypso Wine**

**A Cantaloupe Salad with Prosciutto Ham, Arugula, Walnuts and  
Champagne Vinaigrette**

*Palate Cleanser: Citrus Sorbet*

*Seafood: Seared Scallop*

**Paired with Helotes Creek Winery Pinot Grigio Wine**

**A Seared Sea Scallop, paired with Artichoke and Pepernato**

*Palate Cleanser: Ginger Cucumber Gelee*

*Poultry: Salted Caramel Glazed Duck with Bok Choy and Noodles*

**Paired with Helotes Creek Winery Merlot Wine**

**A Crispy Duck Breast topped with a Sweet Salted Caramel Glaze; served  
with sautéed Baby Bok Choy and Sesame-Kissed Noodles**

*Palate Cleanser: Balsamic Watermelon*

*Meat: Bordeaux Lamb Chops*

**Paired with Helotes Creek Winery Cabernet Sauvignon**

**Bordeaux Lamb Chops with Bordelaise Sauce, Roasted Rainbow Carrots  
and Roasted Golden Fingerling Potatoes**

*Palate Cleanser: Raspberry Mojo Rinse*

*Dessert: Ultimate Dessert Trio*

**Paired with Helotes Creek Winery Raspberry Mocha Port Wine**

**A Lemon Pomegranate Panna Cotta, Classic Tiramisu Napoleon, and  
Cherry Beignet**

**St. Philip's would like to acknowledge Helotes Creek Winery for the  
generous donation of wines for tonight's event.**

# *The Culinary Gala Dinner*

## *Welcome and Introductions*

*St. Philip's College President Dr. Adena Williams Loston*

## *Invocation*

*The Rt. Rev. Gary R. Lillibridge*

## *Overview of Tourism, Hospitality and Culinary Arts Programs*

*Tourism, Hospitality and Culinary Arts Chairperson Mary A. Kunz*

## *Introduction of Class Spokesperson*

*Ms. Mary A. Kunz*

## *Student Presentation of Menu and Wines*

*Culinary Arts Student Melissa Villanueva*

## *Dinner*

## *St. Philip's College Highlights*

*Dr. Adena Williams Loston*

## *Presentation of Students*

*Tourism, Hospitality and Culinary Arts Instructor Chef Frank Salinas*

## *Conclusion*

*Dr. Adena Williams Loston*

## *Graduates Plans for the Future*

*Samantha Flores plans to pursue as much experience as possible to hopefully open her own establishment.*

*Lakm Goode plans to focus her culinary training towards becoming an Executive Chef of a fine dining establishment.*

*Laurel Honor plans to transfer to Texas A&M San Antonio and pursue a Bachelor's degree in finance.*

*Hilda Penate plans to pursue a California specialty training with the hope of opening her own coffee shop.*

*Ana Pingel plans to transfer to a university in pursuit of a Bachelor's degree in Nutrition.*

*Julia Swanson plans to transfer to Texas State University in pursuit of a Bachelor's degree Dietetics.*

*Melissa Villanueva plans to pursue work experience towards becoming an Executive Chef.*

*Shevaun Ware plans to work towards a career as a caterer.*