



FORK CANCER 2023

A CELEBRATION OF LIFE

Hors D'oeuvres

PRESENTED BY CHEF CHRIS AQUILINO

ARTISAN CURED MEATS & CHEESES, PRESERVED & PICKLED NC PRODUCE
CRUDITÉ CUPS: CUCUMBER, CELERY, HEIRLOOM CARROT, & LEMON-BEET HUMMUS
SMOKED FOREVER OCEANS KANPACHI RILLETTES - BENNE SEED LAVASH

Appetizer

PRESENTED BY CHEFS JON & AMY FORTES

STRACCIATELLA TOAST, AVOCADO PURÉE, N'DUJA, TOASTED
PISTACHIO-BASIL CRUNCH, & ORANGE HONEY.

Fish Entree

SPONSORED BY FOREVER OCEANS

PRESENTED BY CHEF ANDRES PRUSSING

POACHED FOREVER OCEANS KANPACHI, LOBSTER MOUSSE
LEMONS EMULSION, CHIVE OIL, POTATO MILLE FEUILLE, & SEASONAL VEGETABLES

Meat Entree

PRESENTED BY CHEF SAM DIMINICH

BRAISED BEEF SHORT RIB TAGINE WITH ALMONDS
SC PEACHES, BASMATI RICE & CHARMOULA

Dessert

PRESENTED BY CHEF SAMANTHA WARD

HONEY - PLUM MACARON: TOASTED BLACK SESAME
DIPLOMAT, CANTALOUPE GEL & PINK HIMALAYAN SALT





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NEW STYLE COCKTAIL SHRIMP, CHARRED CHERRY TOMATOES, COMPRESSED CUCUMBER, CAPER, FERMENTED FOCACCIA, TOMATO PRESERVES, LEMON RICOTTA

Appetizer

PRESENTED BY CHEFS JON & AMY FORTES

NORTH CORNER HAVEN SAUSAGE & MUSHROOM STRUDEL, APPLE & CELERY ROOT SLAW, LUSTY MONK, MICRO CELERY, PICKLED MUSTARD & SEED SOUBISE

Fish Entree

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PRESENTED BY CHEF ANDRES PRUSSING

SMOKED KANPACHI RILLETTE, GIN COMPRESSED CUCUMBER, SOURDOUGH, PEAR TOMATO, SUMAC & CHIVES

Meat Entree

PRESENTED BY CHEF SAM DIMINICH

DRY AGED DUCK, SHISHITO/PEACH BUTTERMILK POLENTA & MISO CIPOLLINI JUS

Dessert

PRESENTED BY CHEF SAMANTHA WARD

FIG & HONEY TARTINEZ: THYME RICOTTA, SPICED PEACH COMPOTE, & CHARRED BRIOCHE





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