



Presents



LTB Philippines Chefs Association

In cooperation with



INTERNATIONAL Chefs Day OCTOBER 20TH 2015

The annual **International Chefs Day** celebrations will take place on **Tuesday** the **20th** of **October 2015 7pm** at the **Cru Steakhouse** of **Marriott Manila**. Hosted by **Chef Meik Brammer** and their **Philippine Culinary Cup 2015 Gold Medal** dishes.

Menu:

Pass around appetizer

Almond Crusted Halibut

Crab, Edamame and Corn Fricassee, Chili and Pepper relish, Saffron Hollandaise Sauce
(Chef Oscar Gutay Gold Medal PCC 2015)

Soup

Wild Mushroom Soup

Main Course

Grilled US Angus Tenderloin

Tomato pepper relish, slow cooked eggs, mushroom and pea fricassee calamansi emulsion
(Chef Rej Casanova Gold Medal PCC 2015)

Dessert

Dark chocolate ganache

Salted white chocolate soil, sous vide banana
(Chef Elai Pucini Pastry PCC 2015)

P2200 Net per person for LTB Member

P2700 Net per person for non LTB Member

for the benefit of the LTB Culinary Scholarship Program 2016

sponsored by:



To reserve, please deposit corresponding payment to

LTB Philippines Chefs Association

METROBANK Acct# 7089510763

Or

BDO Acct# 005308007484

Kindly email copy of deposit slip to office@ltbchefs-phils.com