

Menu

Bayanjuan

May 12, 2008

Penthouse at the Galleria

New York City

Tonight's dinner was created by Romy Dorotan, Chef- Owner of the award- winning Cendrillon restaurant in SoHo. He has selected favorites from all over the Philippines, but in these dishes, Chef Romy incorporated many of the signature flavors and spices of the Bicol region.

Hors d' oeuvres :

Duck and chorizo **Empanaditas**

Chicken **Inasal** (Visayan style barbecue)

Shrimp **Guisado** sa sampaloc (sautéed in sampaloc)

Appetizer:

Oyster **Kinilaw** (ceviche) -- featuring Virginia Shellrock, Connecticut Cedar Point and Massachusetts Wellfleet oysters, bathed in watermelon ice, citrus juices, ginger and horseradish. Garnished with slivers of Jicama and daikon sprouts

Entrees:

- Fish:

Mindanao Mahi-Mahi **Horno** —roasted with Philippine *barrako* coffee beans, fresh coconut milk, lemongrass, garlic and shallots. Served with steamed sweet potato tops and breadfruit/lotus root chips

- Meat:

Beef shortribs **Adobo** —braised in organic cider vinegar, bay leaves, tellicherry blackpepper and bird's eye chile peppers. Served with long beans, sweet peppers and *Milagrosa* rice

Dessert:

Suman and fresh Mango —*Diket*, Ifugao heirloom glutinous rice wrapped in banana leaves, steamed and served with palm sugar caramel sauce.

Chef Romy Dorotan's recipes may be found in the award- winning cookbook, "**Memories of a Philippine Kitchen**" (Stewart, Tabori, Chang, New York, May 2007, x# of Pages), available online at www.cendrillon.com.)