

Hi all,

First of all, forgive me if you have received this message more than once. I'm just trying to make sure I reach everyone who might be coming to the National ASAP.

This week we have heard from the CIA (Culinary Institute of America) that changes are being made to our arrangements with them for the Friday evening's dinner -- mostly up, but some down.

The room that we were to use is not going to be available so we are being upgraded to a larger room with a much higher end menu (dinners cost around \$65 but we still pay a total \$40). That's the up part and we get this because we have a prior contract. The down side is that the menu is set -- changes would add extra cost. Absolutely no speeches will be allowed because there will be other folks on site. Also, we may not have one single person attend over 60 (in number not age!!)

Since the closing date for entries is October 6th, I realize many of you may have already sent in your checks. If you have paid for the banquet and wish to change your mind about where to eat on Friday, you will be refunded your \$40. Also, if over 60 people choose to go, we can only take the first 60 -- sure hope that doesn't happen. Noel will post the names on line of many other fine restaurants in the Kingston/grounds area where you might choose to eat on Saturday and/or Friday.

Please forward this news to anyone you know who is planning to attend the NCC. I will also post it on line. This is something not anticipated, but we will deal with it. Always go to fieldcookers.com for updates on the NCC.

Here's the menu (attached and pasted) and I thank you for your understanding. The CIA does not usually take large groups and this is an opportunity for very fine dining.
Thank you,
Barbara

The Culinary Institute of America

ESCOFFIER ROOM 2009 NCC BANQUET MENU

SALAD

Mesclun aux Croutons de Chèvre Chaud

Mesclun Salad with warm goat cheese on a crouton

SOUP

Crème de Carottes au Gingembre

Cream of Carrots with Ginger

MAIN COURSE

Filet de Boeuf Wellington Sauce Madère

**Beef Tenderloin in Crust, Madiera Sauce - Seasonal Mushroom Ragout
Seasonal Vegetables**

All main course selections are served with Chef's choice of seasonal vegetables and starch.

DESSERT

Ganaché au Chocolat et Grand Marnier
Chocolate Grand Marnier Torte

Café, Thé
Coffee, Tea

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