



From left: COORDINATING CHEF **Karen Blockman** (Beauty Shop restaurant, Memphis) and **Brett Shaggy Duffee** (Beauty Shop restaurant, Memphis) and **Marisa Baggett** (Do Sushi & Lounge, Memphis)

# THE JAMES BEARD FOUNDATION

## Reception

Duck Confit and Cracklin' Wrapped in Rice Paper

Spice-Crusted Tuna and Apricot Brandy Gastrique

Hamachi with Nori Salt Dust

Thai Jerky Gougères

Asian Pear Mille-Feuille with Tuna Tartare

Pineapple Mille-Feuille with Gravlox Tartare and Fennel Confit

Guajillo- and Garlic-Charred Pork Tenderloin Crostini

Lady Pea and Masa Fritters

Hawaiian Blue Prawn Tempura Maki

KRIS PINOT GRIGIO 2004

RODNEY STRONG PINOT NOIR 2002

## Dinner

Tale of Two Sashimi > Scallop Sashimi with Crispy Prosciutto, Watercress, and Chive Oil; Halibut Amandine with Lemon Zest and Chervil; Jasmine Rice Crackers

NINO FRANCO RUSTICO PROSECCO NV

Chilled Oyster Shooters with Shochu-Gazpacho Consommé, Shaved Wasabi, and Grilled Cheese-Foie Gras Sandwich Lagniappe

ROBERT SINSKEY VINEYARDS PINOT BLANC 2004

Smoked Pasilla-Crusted Beef Tenderloin and Charred Sichuan Peppers with Mango Harissa, Brown Butter Cauliflower, and Broccoli Rabe

ZENATO MERLOT 2003

Sweet Sushi Rice-Dusted Sea Bass, Corn Milk Emulsion, and Ponzu-Green Tea Salt with Blue Lump Crab Tower and Beet Carpaccio Served with Miso-Honey Corn Pones and Plugra Butter

GARRETSON THE TAISTELAI ROUSSANNE 2003

"Sweet Sugar Mama, Don't Let the Sugar Run Down Your Legs"

Brown Cows > IBC Root Beer Floats with Black Pepper-Vanilla Bean Ice Cream

Dolly Madison Finale > Suzie Qs, Coconut Southern Blue Belles, and Cutie Pies

great REGIONAL  
CHEFS  
of america

# Karen Blockman Carrier Brett Shaggy Duffee Marisa Baggett

Thursday, October 27, 7:00 P.M.

Members \$90, guests \$115

## Karen Blockman Carrier

has been a personal chef to such Hollywood big shots as Tom Cruise and Susan Sarandon. But in Memphis this chef is a bona fide celebrity in her own right—she's on so many magazine covers, you'd think she was promoting her latest blockbuster. As many natives know, the way to Memphis's heart is through its stomach, and Carrier's innovative restaurants and one-of-a-kind cooking is what makes her a star.

A born artist, Carrier came to New York in 1981 in pursuit of a graduate degree in painting from Hunter College. She left with a degree from the New York Restaurant School instead—as well as the experience of opening her own restaurant, the original Automatic Slim's in Manhattan. Her next move was to Memphis, where she planted the seeds for a restaurant empire.

The crown jewel in Carrier's growing group of eateries is the gloriously quirky Beauty Shop Restaurant, which was among *Gourmet's* Top 100 Restaurants in 2002 and *Condé Nast Traveler's* Hot Tables of 2003. Her other restaurants include Cielo, Automatic Slim's Tonga Club, and the most recent addition, Do Sushi & Lounge, which was voted Best New Restaurant of 2004 by *Commercial Appeal*. Her ambitious cooking combines big Southern and international flavors in dishes like Caribbean striped bass, turkey leg in Oaxacan coloradito red mole, and a dragon sushi roll with spicy crawfish and plum purée. It's what *Food & Wine* described as "in your face" cooking and *Memphis* magazine deemed "imaginative, well-prepared and full of surprises."

At this dinner, Carrier will be joined by two of Memphis's rising stars. Marisa Baggett, recently profiled in *Essence*, is chef de cuisine of Do Sushi & Lounge. Originally trained as a pastry chef, Baggett found her calling in sushi. She attended the California Sushi School and worked with local sushi masters Toshi Sugiura and Nobuo Kishimoto.

Brett Shaggy Duffee started cooking as a boy on the West Bank of Louisiana, helping out in his father's bar by peeling shrimp and boiling crawfish for po' boys, gumbo, and crawfish macaroni and cheese. Formerly at Do Sushi and now executive chef of the Beauty Shop Restaurant, Duffee artfully mixes his Louisiana French background with traditional Japanese cuisine for a creative cooking style all his own.