



Search **GO**

TOP STORIES

> [What to Eat \(and Drink\) at Lord Hobo, Opening...](#)
> [Tom Schlesinger-Guidelli Leaving Craigie On M...](#)

> [What to Eat at The Regal Beagle, Opening Tomo...](#)
> [Market Opens Tomorrow](#)

« [Previous Post](#) | [Next Post](#) »



Photos: StarChefs

Win Tickets to the StarChefs Rising Stars Revue

10/27/09 at 3:00 PM | [Comment](#)

The StarChefs 2009 Boston Rising Stars Gala is taking place next Tuesday, November 3, and we've got a pair of VIP tickets to give away to one lucky reader. The menu, below, features delicacies like seared foie gras and doughnuts with rhubarb, white vanilla gazpacho, and Island Creek oyster escabeche. Read on to learn how to win tickets!

RULES: [In an e-mail](#), give us your own pick for a Boston rising star chef. Briefly describe what makes his or her food so jawdroppingly amazing. Our favorite entry will win a pair of VIP tickets (valued at \$125 each). **Entries must be received by 5 p.m. on Friday, October 30.** We'll announce the winner on Monday. Good luck!

Boston Revue Gala Tasting Menu

Jamie Bissonnette [{Toro}](#)

Island Creek Oyster Escabeche with Grains of Paradise and Lovage

Chris Chung [{Uni}](#)

Abalone and Porcini with Aka Curry and Pickled Negi

Will Gilson [{Garden at The Cellar}](#)

Seared Foie Gras and Doughnuts with Rhubarb

Andres Grundy [{Clio}](#)

Vegetable Crudités with Green Goddess Dressing and Avocado

Mike Pagliarini [{Via Matta}](#)

Muscovy Hen Breast with Apple, Turnip, Spiced Pistachios, and Swiss Chard

Chris Parsons [{Catch}](#)

Taylor Bay Scallops with Scallop Roe, Soy Beans, and Smoked Red Pepper Puree

Community Award: Louis DiBiccari [{Sel De La Terre}](#)

Baby Octopus with Charred Pepper Vinaigrette, English Peas, Radish, and Croutons

Sustainability Chef Award: Richard Garcia [{Tastings Wine Bar and Bistro}](#)

White Vanilla Gazpacho

Pastry Chef: Jiho Kim [{L'Espalier}](#)

Greek Yogurt Panna Cotta "Capsule" with Cranberry Gelée and Yogurt Sorbet

Sommelier Theresa Paopao [{Oleana}](#)

Wine pairings with each chef's dish

Mixologist Tom Schlesinger-Guidelli [{Craigie On Main}](#)

Camino Cocktail

Northern Lights (featuring Highland Park Single Malt Scotch Whisky)

Hotel Chef: Rachel Klein [{Aura}](#)

Scarlet Borscht, Smoked Sable, Candy Striped Beets, and Sour Cream

Restaurateur: Joanne Chang [{flour bakery + cafe, Myers + Chang}](#)

Asian-Braised Short Rib Taco with Asian Pear and Sesame-Cilantro Salsa

Restaurant Concept Award: Maura Kilpatrick [{Sofra}](#)

Kunefe with Vanilla-Bay Leaf Syrup

Host Chef: Jodi Bernhard [{Longwood Events}](#)

Slow Roasted Leg of Lamb with Lamb-Fennel Sausage, White Bean Capelletti, and Brussels Sprouts

VIP Host Chef: Joseph Margate [{Clink}](#)

Small Caviar Bites

[The StarChefs Rising Stars Revue Boston](#) [[StarChefs](#)]

Earlier: [StarChefs Names 2009 Rising Stars](#)

By: [Leila Cohan](#)

FILED UNDER: [FOODIEVENTS](#), [GIVEAWAYS](#), [STARCHIEFS](#)

SHARE [Buzz up!](#)