

Read Message

Previous

Next

Move To

Select One

OK

REPLY

REPLY ALL

FORWARD

FULL HEADERS

EXPORT

PRINT

DELETE

REPORT SPAM

From: Jennifer Chininis <jennifer.chininis@gmail.com>

[[add to contacts](#)]

To: jennifer.chininis@gmail.com

Cc:

Date: Sunday, May 22, 2011 01:08 am

Subject: Café Momentum announces menu for June 5 pop-up dinner with guest chef Jeffery Hobbs

Attachments:  Text version of this message. (4KB)

All, please see the latest announcement about Café Momentum's inaugural pop-up dinner.

Note: I will be out of the country until June 1, with limited access to email. If you need any additional information in my absence, please contact Ken Maxell at kmaxwell@webershandwick.com.

* * * * *

FOR IMMEDIATE RELEASE

Contact

Jennifer Chininis

[972-839-0218](tel:972-839-0218)

jennifer.chininis@gmail.com

CAFÉ MOMENTUM ANNOUNCES MENU FOR JUNE 5 POP-UP DINNER WITH GUEST CHEF JEFFERY HOBBS

DALLAS (May 22, 2011) – On June 5, 2011, Jeffery Hobbs, chef-partner at Suze, leads the first pop-up dinner presented by Café Momentum, the nonprofit restaurant concept conceived by Parigi co-owners Janice Provost and Chad Houser. The sold-out, five-course dinner takes place at 6 pm at the Milestone Culinary Arts Center, and guests are encouraged to bring their own wine. Below is the evening's menu.

CANAPES

PC&B

Pimento cheese & brioche

Crab Puffs

Avocado, sweet chili

Crispy Yard Bird

Tempura, celery, Veldhuizen blue

DINNER

Cheddar Grits Soup

Crispy pork belly, shrimp, arugula

Panzanella

Buttermilk biscuit crouton, green tomato, basil & smoked paprika vinaigrette

Grilled Tilapia

With green cabbage mango slaw, black garbanzo bean & yucca chip

Charred Flat Iron Steak

Wilted pea tendrils, cosmic carrot & caper aioli

Coconut White Chocolate Custard

East Texas blueberry compote, cinnamon graham tuille

About Jeffery Hobbs

As a child, Jeffery was exposed to the benefits of a well-nourished body and soul. His mother and grandmothers were the “personal chefs” for their respective families. When not in the kitchen peeling carrots and potatoes, Jeffery could be found in his family garden, picking vegetables for his mother to prepare that night for dinner.

Jeffery began his culinary career at the much-loved Celebration restaurant on Lovers Lane, where he learned how to operate a successful restaurant under the guidance of owner Ed Lowe. His next stop was the legendary Riviera, where he worked side-by-side with two of the most respected restaurant personalities in Dallas: chef David Holben and the late host/owner Franco Bertolasi.

From the Riviera, Jeffery was pulled into David and Franco’s next venture, Toscana. There he met Gilbert Garza and was promoted to sous chef. After Toscana, Jeffery and Gilbert moved on, separately, to exciting new projects. But the two maintained a friendship and would cross kitchens again.

Jeffery’s next destination was the Hotel St. Germain, where he learned many classic French preparations, including some amazing pastries and desserts. After the hotel, Jeffery moved into his first executive chef role at the critically acclaimed Il Sole.

Following Il Sole, Jeffery reconnected with Gilbert to form a partnership at Suze. Currently the two collaborate to create a divine dining experience not only in their warm and inviting dining room, but also in private homes for catered events.

About Café Momentum

Café Momentum is a nonprofit restaurant concept that will serve as a culinary training facility for disadvantaged youth. With the help of Youth Village Resources of Dallas and the North Texas Food Bank, a program has been created within the Dallas County Youth Village, where students currently learn basic culinary skills. When the young men graduate from this program, they will be provided with paid internships working in the Youth Village kitchen. Eventually they will have the opportunity to work at Café Momentum for one year, in an internship-style environment, alongside a rotating roster of guest chefs from the Dallas area. In addition to seeing the style and technique of each chef, the boys will leave Café Momentum with a list of 12 chefs to use as employment contacts or

references. For more information, visit www.cafemomentum.org.

About Youth Village Resources of Dallas

Youth Village Resources of Dallas is dedicated to helping juvenile offenders, ages 10 to 17, reach their law-abiding potential and divert them from further involvement with the juvenile justice system or progression to greater offenses by putting positive outcomes within their reach. Youth Village Resources is committed to bolstering the success of the work done by the Dallas County Youth Village and Medlock programs. The programs funded by Youth Village Resources are created specifically to help youth in trouble turn their lives in a positive direction through education and healthy life changes. For more information, visit www.youthvillagedallas.org.

OK

REPLY

REPLY ALL

FORWARD

DELETE

REPORT SPAM

Previous

Next