

2019

# TOP CHEF

DOWNTOWN IOWA CITY



IOWA CITY DOWNTOWN DISTRICT  
DOWNTOWNIOWACITY.COM

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FOODS

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# DRINKS

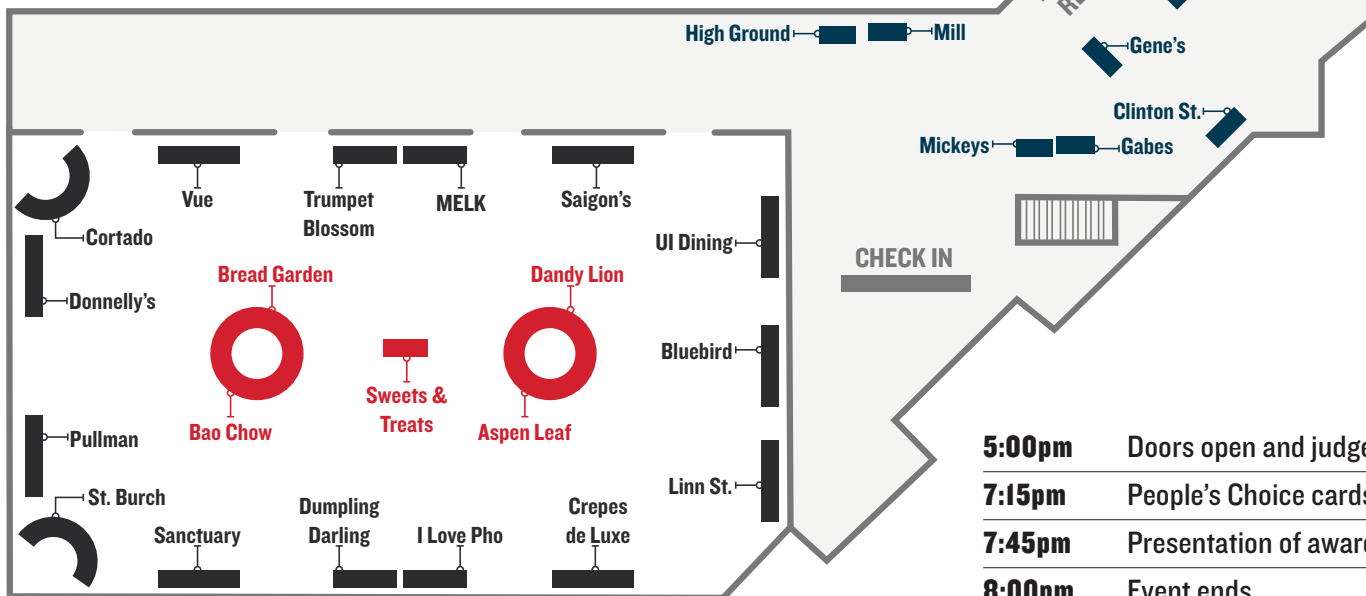
BUSINESS	MIXOLOGIST NAME	DRINK NAME	DESCRIPTION
CLINTON STREET SOCIAL CLUB	Marcus Owens and Justin Burnell	Hotel Palomar	Bitter, crisp, and acidic.
GABES	Ezra Brock/Ashley Goodman	The Dustin Hoffman, Iowa Mule	A Boomtown from Big Grove. Mule is a sweet corn bourbon whiskey, peach liqueur, and ginger beer.
GENE'S	Josh Ganarajah	Pure Ima-gin-ation	Hints of snozzberry, cucumber, and elderflower.
HIGH GROUND CAFE	Wesley Ward	Vanilla Stout with Espresso Con Panna	Millstream Back Road Stout, ristretto, vanilla.
MICKY'S IRISH PUB	Jermiah Burke	Jamaican me sick of this weather... I need to be on a beach	Cross Keys rum, kiwi simple syrup, Millstream ginger beer, white balsamic raspberry puree and lime with grapefruit bitters.
SALOON	Noah Walden	Holy Mole	A twist on a classic old fashioned.
THE MILL	Nora Corry and Sam Meyer	Tea Tree Toddy	Dry London gin, ginger beer, honey, and lemon juice.
WILD CULTURE KOMBUCHA	Tim Roed and Rachelle Schmidt	Lunar Elixir	A kombucha / cider shandy.



# DESSERTS

BUSINESS	CHEF NAME	DISH NAME	DESCRIPTION
ASPEN LEAF FROZEN YOGURT FEATURING ROCKY MOUNTAIN CHOCOLATE FACTORY	Saf Ibrik	Apple pie apple and milk chocolate sea salt caramel apple	Chocolate sea salt, apple pie and cheesecake caramel apple.
BAO CHOW	Todd Jones	Tiramisu	Coffee liqueur, cream, vanilla, chocolate, mascarpone cheese, and topping.
BREAD GARDEN	Cat Grimsley and Sean Crowley	Blood orange mocha croissant	Creamy chocolate espresso filling, sticky blood orange syrup, crunchy almonds.
SWEETS AND TREATS	Monique Holtkamp	Bourbon strawberry truffle	A strawberry filled with bourbon ganache.
THE DANDY LION	Emily Mueller	Tiramisu and peanut butter and jelly filled donut holes	Mascarpone, whipped cream and espresso powder, and shaved chocolate. Dandy Lion strawberry jam and peanut butter glaze and granola crunch.

# VENUE MAP & SCHEDULE



5:00pm	Doors open and judges begin visiting booths
7:15pm	People's Choice cards will be collected
7:45pm	Presentation of awards in main ballroom
8:00pm	Event ends



# ENTREES

BUSINESS	CHEF NAME	DISH NAME	DESCRIPTION
BLUEBIRD DINER	Jefferson Willey and Anne Stork	Harissa-braised lamb on sourdough pancakes with herb salad and pickled kumquats	Harissa braised lamb on sourdough pancake topped with herb and micro green salad and pickled kumquats.
CORATADO	Yochai Harel and Daniel Silva	Hummshuka	Hummus, shakshuka ( tomato stew — tomatoes, peppers, garlic and spices, poached egg), tahini, parsley for garnish.
CREPES DE LUXE CAFE	Hicham Chehouani	Avec plaisir	Fresh cooked cranberries, mozzarella, turkey bacon, spinach, aioli and pesto sauce.
DONNELLY'S IRISH PUB	Dan Hanson	Reuben sliders	Donnelly's famous corned beef brisket, Swiss cheese, thousand island dressing and sauerkraut.
DUMPLING DARLING	Jackie Mills	Braised short rib dumpling or braised tempeh dumpling (vegan option)	Miso and sake braised beef short rib dumpling with horseradish cream or braised tempeh dumpling with shishito pepper, mango, soy black vinegar.
I LOVE PHO	Cailing Li	Spicy beef rice bowl	Marinated pork and sautéed onions over rice. Topped with pickled daikon and carrots.
LINN STREET DIVE	Executive Chef Clinton Dunn	Steamed salt spring mussels,tarragon pernode sauce, pomme frites	A plump salt spring mussel served on the half shell, deglazed with a cream based sauce infused with pernode and tarragon. Matchstick pomme frites fried in duck fat stackd like kindling finished with fresh tarragon.
MELK	Gabriel Caballero	Wild mushroom beef bite	Sautéed mushrooms, balsamic marinated beef, wrapped in puff pastry. Served with a maple butternut squash puree.
PULLMAN BAR & DINER	Chef De Cuisine Nathan Woody Sous Chef Matthew Prince-Sanchez	Duck shoyu ramen, confit duck, daikon radish, pickled onion, black garlic, naga negi	Duck shoyu broth and alkaline noodles served with many garnishes; shredded duck leg confited with soy and mirin, daikon radish, red onions pickled with beets in rice wine vinegar, black garlic puree and curly scallion (negi).
SAIGON'S CORNER	Tyler Phan	Shrimp and pork egg roll	Carrots, mushrooms, ground pork, shrimp, silver noodles, taro, black fungus, garlic, oil, black pepper, shallot, sugar.
SANCTUARY PUB	Scott Smith	Beef pot roast stew with Yorkshire pudding	Beef chuck slow roasted with veggies in beef juices and Samuel Smith Winter Welcome Ale and Yorkshire pudding on the side.
ST. BURCH TAVERN	Chef de Cuisine Gabe Branch Sous Chef John Maske	Duo of pork, polenta, roasted mushroom & leek, house worcestershire	Pork will be a tenderloin wrapped in pate, polenta is made with cornmeal and smoked butter, mushrooms are simply roasted and glazed with maderia wine, leeks are cooked in butter and water-covered, jus is made from a combination of worcestershire, pork trim, and stock reduced down to a sauce.
TRUMPET BLOSSOM CAFE	Katy Meyer	Local tofu salad bowl (all vegan and gluten-free)	Tofu salad made with local tofu, fresh greens & sprouts, pickled vegetables, caramelized onion, brown rice tortilla crisps, and herb aioli (all vegan & gluten-free).
UNIVERSITY OF IOWA DINING	Executive Chef Barry Greenberg	Prosciutto wrapped tenderloin with cracklings	Pork tenderloin, prosciutto, cornbread, onions/kumquats, herbs.
VUE ROOFTOP	Michael Wilson	Pork, grits, and vegetables	Milk-braised all-Iowa pork, milton cheddar grits, roasted local root vegetables, natural jus.

## JUDGES PANEL

**Chad Cushman**  
The Crepe Guy  
Davenport

**Michael Barshis**  
Instructor/Chef Kirkwood Community  
College  
Cedar Rapids

**Anthony Green**  
Instructor/Chef Kirkwood Community  
College  
Cedar Rapids

**Shawn Kiene**  
US Foods  
Coralville

**Dawn Lyons**  
Hills Bank & Trust Company  
Iowa City

**Andy Schumacher**  
Cobble Hill  
Cedar Rapids

## MIXOLOGY JUDGES PANEL

**Ryan Manka**  
Fongs Pizza  
Cedar Rapids

**Kyle Toth**  
Ruthie's at Riverside Casino  
Riverside

## ENTERTAINMENT

**MOVIE**  
FilmScene



**MUSIC/DJ**  
The Only Ion



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**Betsy Potter**  
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