

SHOWBOAT

CASINO-HOTEL · ATLANTIC CITY

Showboat Casino-Hotel
P.O. Box 840
Atlantic City, NJ 08404
609-343-4000

July 7, 2000

James E. Griffin, Jr.
Dean of Academics
Johnson & Wales University
7150 Montview Boulevard
Denver, CO 80220

Dear James:

Thank you for the invitation to send you menus from Showboat Casino-Hotel. I am honored to send them to you. Enclosed are the menus, a business card and a current photograph of myself.

Good luck with the new campus in Denver, Colorado. If there is anything else I can do please contact me at (609) 343-4229 or e-mail me at acontrisciani@acs.harrahs.com.

Sincerely,

Alfonso Contrisciani, C.M.C.
Executive Chef

Enclosures: Menus, photograph, business card



First Course

Steamed little neck clams with Yuengling black and tan and southern checker peas	\$ 9.50
Seared sea scallops and caramelized apples with vanilla and star anise	\$12.00
Butternut squash and fingerling potato strudel, fresh marjoram, coach farms goat cheese and pumpkinseed oil	\$ 8.50
Confit of duck with fresh herb pappardelle, wild mushrooms and truffle oil	\$10.50
Red wine risotto with fresh porcini and Piave	\$ 8.50

Salad Course

Baby spinach salad with grilled Forelle pears, spiced pecans and Stilton	\$ 7.50
Field greens, vine-ripe tomatoes, pickled radishes and mustard vinaigrette	\$ 6.00
Shaved fennel with ruby grapefruit, pomegranate and aged Gouda	\$ 7.50

Second Course

Phyllo-wrapped St. Peter's fish filet and foie gras
mousse with caramelized shallot, oyster
mushrooms, Swiss chard and a merlot reduction \$20.00

Roasted pheasant with soft polenta, roasted
artichokes and Sicilian olives \$22.00

Wood grilled tournedos of Black Angus beef,
sweet potato gnocchi and chanterelle mushroom
ragout with French beans \$26.00

Seared sea scallops and lobster with beet
cous cous, sugar snap peas
and white port sauce \$27.00

Wild boar tenderloin with apple charlotte
And braised greens \$24.00

Crispy skinned seabream with warm fennel salad
Catalan olives and tangerines \$23.00

Spicy Pumpkin & cranberry bean stew with jalapeno
corn croûte \$17.00

Buffalo medallions with roasted portobello mushroom,
spinach and barley risotto \$26.00

*Alfonso Contrisciani, Certified Master Chef
18% gratuity is added to tables of five or more
there is a \$5.00 charge for splitting entrées*

