

ABOUT OUR GUEST CHEF



Amuse your palate!

Daryl Gossack is a classically trained chef who discovered his passion for food and wine while living in France as an exchange student. After returning to the states, Daryl graduated from Horst Mager's Culinary Institute in Portland, Oregon.

Daryl and his wife Leslie enjoy traveling the world in search of delicious dishes and translating them for the terrific local bounty we enjoy in Oregon.

With a focus on fresh, local ingredients and a flair for creativity, Loustic Catering has spent the past 11 years providing high-quality, locally sourced food to the Mid-Willamette Valley. Daryl and Leslie are dedicated to the notion that every wine should be savored and every meal should be an event. Bon Appetit!



DINNER MENU

FIRST COURSE

Salad of mixed Organic Greens with Marinated Zucchini,
Chèvre Crouton, Miso Shallot Vinaigrette

MAIN COURSE

Choice of:

Sous Vide Flank Steak in Smoked Paprika Tomato Sauce

Mushroom Stuffed Chicken Roulade with Marsala Glaze

Roasted Cauliflower Steak with Shiitake Sauce

Served with:

Pureed Potatoes and Root Vegetables

Spinach Stuffed Tomato

Seared Padrone Pepper

DESSERT

Summer Berries with Crème Anglaise, Lemon Hazelnut Shortbread