



Join forces with us
to honor our veterans
and their families

Friday, Nov. 16, 2012
Salisbury Country Club
13620 W Salisbury Rd
Midlothian, VA 23113

On Friday, November 16 at 7 pm, in conjunction with the Salisbury Country Club Wine Society, there will be a unique food and wine experience celebrating the Italian cultural trinity; food, wine and lyric opera. This artistic collaboration will be a marriage of three local, yet world renowned tenors with three local executive chefs for an evening of Italian cuisine, wine and song.

This celebration will benefit The Richmond Fisher House which provides temporary lodging for the families of veterans undergoing medical care at McGuire Veteran's Hospital. We will welcome additional donations at the end of the evening. Help a veteran and come out and celebrate!

The evening's menu will include:

A unique montage of classic American relishes, cheeses, artisan breads

From the Kitchen of Chef Pablo Corrales, Salisbury Country Club

Cherry Wood Smoked Tenderloin of Beef
Leek & Foie Gras Bread Pudding, Dry Cherry
and Port Wine Scented Jus

Autumn Shrimp Papusa

A warm Masa Tortilla filled with Roasted Corn,
Pork Belly, and Queso, cordoned with a unique
Guacamole, Micro Greens, Autumn Pesto
Grilled Shrimp, and Cilantro-Chili Aiolis

From the Kitchen of Chef Chase Seymour, Dominion Club

Spaghetti "Smithfield"

Sherry & Citrus Scented Duck Confit, Chef Chase's
House Cured Pancetta, Sage, and
an array of Wild Mushrooms simmered with
hand-pulled Spaghetti and Natural Jus

From the Pastry shop of Executive Pastry Chef Richard Mutz Commonwealth Club of Richmond

Local Apple Sabayon Pecan Tart and Maple-Brown Butter
Mascarpone Cream with Autumn Salpicon

7 pm at Salisbury Country Club
13620 W. Salisbury Rd, Midlothian, VA 23113

Three Chefs



Chef de Cuisine Pablo Corrales

Executive Sous Chef of Salisbury Country Club, immigrated to the United States from Equador in 2005. While pursuing a degree in International Studies, Chef Corrales has risen through the ranks here at Salisbury. Pablo's culinary style includes *Classical French, Nuevo Latino,*

Modern American as well as a commitment to local and sustainable food sourcing.



Chef Chase Seymour

Executive Chef of the Dominion Club. Previously: Executive Sous Chef at Salisbury Country Club, guest chef at the Virginia's Governor's Mansion, active member of the Virginia Chapter of the American Culinary Federation, instrumental in establishing The Dominion

Club's Wine Society. *Culinary Style: New Southern Cuisine, Classical French and devotee of Chef Thomas Keller of the French Laundry fame.*



Chef Rich Mutz (MSG ret USA)

Executive Pastry Chef at the Commonwealth Club of Virginia, Previously: Executive Chef for The Chairman of the Joint Chiefs of Staff, Pentagon and the Swift Creek Mill Playhouse, Chester, Virginia. Culinary

Educator for the US Military, British Army and the City of Colonial Heights. Eight Time Culinary Olympic Medalist. Education includes, Slough University, London, England and the US Army, Fort Lee, Virginia. *Culinary Style: American Regional and European Cuisine.*

**Our Wine Specialists will be Kacie and Drew
from Associated Distributors**

**Three Chefs and Three Tenors
Friday, November 16, 2012**

Three Tenors

Tracey Welborn

A graduate of the music department of VCU and The Curtis Institute of Music, he has sung with many of the major opera houses and symphony orchestras in the United States and Europe. Tracey enjoys being at home with his family while working as a registered nurse at Mcquire Medical Center Veterans Hospital.



Jeff Prillaman

A founder and executive director of the Da Capo Institute, Jeff has performed in Italy, France, and Germany as well as Lincoln Center. He holds a Masters of Music degree from The Julliard School and an executive certificate in management from the Darden School of Business.



MSG Antonio Giuliano

As a member of The United States Army Chorus and the National Anthem Soloist, Master Sergeant Antonio Giuliano has performed for heads of state, kings and queens, and presidents worldwide. In addition to singing for ceremonies and special events for the Army and the Department of Defense Brass at the Pentagon and throughout our nation, he has also been heard in lead tenor roles in *La Bohème*, *La Traviata*, *Rigoletto*, and *Il Trovatore*, to name a few.



Charles Staples, Accompanist

Winner of a Van Cliburn scholarship to Cincinatti's Conservatory of Music. Charles has appeared on WQXR in New York and WCVE in Richmond. He is a soloist with the Richmond Symphony and the Richmond Philharmonic, currently Director of Music Ministries at Trinity United Methodist Church.

Tickets \$70 per person
Reservations call 804-794-6841



The Richmond Fisher House

There is nothing more comforting for a wounded soldier than having his family by his side. But when a soldier is sent far from home for medical care and recovery, how does the family afford to stay close for weeks?

That's where the Richmond Fisher House comes in. It serves as a 'home away from home' for the families of veterans receiving care at the Hunter Holmes McGuire VA Medical Center. The Richmond Fisher House was a gift to the VA through the generosity of Fisher House Foundation.

Located in close proximity to the medical center or hospital it serves, each Fisher House consists of between 8 and 21 suites, with private bedrooms and baths. This free housing has offered great comfort and convenience to military and veteran families faced with medical treatment and recovery of a loved one.

To learn more about The Richmond Fisher House, visit their website at www.richmondfisherhouse.org.

Proceeds from the evening benefit The Richmond Fisher House, our veterans and their families.

Our Thanks to:




Salisbury Country Club



- Women's Club
- Wine Society
- Senior Men's Association
- Management Team

Dominion Club




- Wine Society
 - Management Team
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Wayne Walker


The West Point Association

William G. Haneke

Families of The Wounded, Inc.



**And especially,
our veterans**



Design by 3-creative

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