Annual Wok on the Wild Side

Culinary Arts & Hospitality Studies Department
our sixteenth annual Wok on the Wild Side fundraiser, presented by
the alumni, students and instructors of City College of San Francisco’s
Culinary Arts and Hospitality Studies Department.

This year, once again, we have chosen to highlight the rich history
and success of our program. Our alumni are among the Bay Area’s
leading culinary and hospitality leaders, and tonight we’re so glad
you’ve joined us to celebrate some of our own ‘top chefs’. Psst! Be on
the lookout for our “Grads in Action” icons in both the live and
silent auctions.

We are grateful to each of you for contributing to the success of
the evening. We could not have accomplished this without your
commitment and support. Please know how much we appreciate
your generosity.

The funds raised tonight make it possible for us to continue to offer
quality programs. Tonight’s special focus continues to be fundraising
for upgrades to our kitchen and lab facilities. By attending and
bidding on auction items, you will directly support students and their
future in the hospitality industry.

Please savor culinary treats from our Alumni, bid on some of our
fantastic auction items and have a wonderful evening.

Bon Appetit!
Program

WINE & EATS
4:00 pm to 6:45 pm

SILENT AUCTION
5:30 pm  1st Tables Close
5:45 pm  2nd Tables Close
6:00 pm  Final Tables Close

LIVE AUCTION
6:15 pm to 6:45 pm

PICK UP PARTING GIFT & AUCTION ITEMS
7:00 pm

THANK YOU AND GOODBYE!
Parting Gift Goodie Bag Provided by Pastry Chef Elizabeth Riehle, Baking and Pastry Students, Chefs Keith Hammerich & Aaron Ogden.
Tonight's Chefs and Their Creations

SAVORY

John Anane-Sefah | Class of 2015
Student Craft Brewer
Saison
California Common

John Carandang | Class of 2012
Hapag Pilipino
Whole Roasted Suckling Pig
Pork and Vegetable Lumpia

Joyce Conway | Class of 2009
Zero Zero
Braised Pork Belly with Broccoli Rabe on Gnocchi Romano

Roger Dierkhising | Class of 1978
Laney College/Café Sarafornia
Saffron-Fennel Consommé with Lobster
Spicy Lamb Slider with Roasted Tomato, Pickled Red Onion, Sundried Tomato Tapenade

Patty Eastin | Class of 2005
Wente Vineyards
Goat Cheese Gougère
Laura Chenel Chèvre, Pancetta, Garden Herbs
Roasted Chili Corncake
Maytag Blue Cheese, Salsa Verde, Sweet 100 Tomatoes

Ian Gatt | Class of 2001
Melon’s Catering
Avocado with Seared Peanuts,
Charred Fresno Chili Vinaigrette
Juliano Gomez | Class of 2006
Sabor de San Miguel Food Truck
San Miguel Fried Pork
Shrimp Ceviche

Danny Indelicato | Class of 2001
Gaspare’s Pizza House
Assorted Pizzas

Martin Levison | Class of 2011
Commissary Restaurant
Grilled Polpo, Smoked Yukon Potatoes,
Pimenton Vinaigrette, Castelvetrano Olives

Ayako Lino | Class of 2001
Yumé Boshi
Umeboshi Onigiri and Miso Soup

Sirona Skinner Nixon | Class 2006 & Sinead O'Rourke
S&S Foods: Private Dining
Handmade Pea and Ricotta Filled Tortellini
with Smokey Pork-Porcini Broth, Pea Shoots and Pecorino

May Seto Class of 2006 & Jennifer Ouellette | Class of 2015
Grand Lake Kitchen
Oyako Farm Egg Salad Crostini with Crispy Chicken Skin

Stephen Simmons | Class of 1983
Lincoln Park
Hickory Smoked Salmon and Fried Onion, Sweet Potato Leaf Salad

Jeremy Wayne | Class of 2010
La Folie
Mendocino Uni with Avocado and Meyer Lemon Mousse,
Cucumber and Kombu “Chicharrón”
SWEET

Joey Bronk | Class of 2009
Vagabond Pastry Chef
- Key Lime Tartlet
- Mini Chocolate Whoopie Pie
- Lemon-Rosemary Panna Cotta

Steven Cheung | Class of 2010
Pastry Chef
- Apple and Cream Cheese Kouignettes

Patty Eastin | Class of 2005 and Pastry Chef Melissa Dueseler
Wente Vineyards
- Port and Dark Chocolate Brownie
- Bacon and White Chocolate Mousse

Bernadette Ramos | Class of 2012
Humphrey Slocombe
- Secret Breakfast Ice Cream

Luis Villavelazquez | Class of 2004
Les Elements Consulting/Pastry Chef Villa Taverna
- Trio of Petit Fours:
  - Black Tea Soft Chocolate with Elderflower Poached Pears
  - Fig Leaf- Infused Chocolate Sandwich Cookie
  - Sage and Ricotta Eclairs
Live Auction

LOT 1: OH THOSE GIANTS! THREE TIMES IN FIVE YEARS
On Game Day, you and three friends will enjoy Batting Practice on the field then head to your box seats to cheer on our SF Giants. Savor the memory over appetizers and drinks at the Public House.

Fair Market Value: $1500

LOT 2: VIVA LAS VEGAS!
Indulge yourselves! Enjoy a luxurious 2 night’s stay with Deluxe Accommodations at the Las Vegas Mandarin Oriental and be treated to an omakase dinner for 2 at Shibuya Restaurant located at the MGM Grand. Say “omakase” or “I am in your hands” and let Chef/Alum Heather Zheng create a unique meal especially for you.

Fair Market Value: $1300

RESTRICTIONS: Excludes holidays and date to be set by mutual agreement with at least one month’s advance notice.

LOT 3: FOOD TRUCK FIESTA!
Chef/Alum Juliano Gomez brings his contemporary Guatemalan food truck, Sabor de San Miguel to YOU. Plan your party, invite up to 40 of your closest friends, mix some margaritas and let Juliano do the rest.

Fair Market Value: $1000

RESTRICTIONS: Date to be set by mutual agreement with at least one month’s advance notice.

LOT 4: BAY CRUISE WITH FIVE STAR YACHT OF SAN FRANCISCO
A cruise for 20 on San Francisco Bay aboard a 75 foot yacht! Longing to catch a home run in McCovey Cove? Dreamed of cruising along Angel Island with a beer in one hand and grilled shrimp in the other? It’s time to make your dreams come true! This package includes 3 hours of cruising the Bay, with the added attraction of fully catered eats by our department’s chefs! A no-host bar is available.

Fair Market Value: $1200

RESTRICTIONS: Date to be set by mutual agreement with at least one month’s advance notice.
LOT 5: FUND-A-NEED aka EQUIPMENT RETIREMENT FUND
Help us send some of our way-too-beat-up old pots, pans, whisks and ladles off to the big kitchen in the sky while ushering in a new generation of equipment. Every semester, hundreds of students use our kitchens on a daily (and nightly) basis. Every new whisk and sheetpan we provide to students is critical to their success in the program and to their future success in the industry.

LOT 6: ANCHOR TOUR WITH LUNCH, CCSF SWAG & MORE 🍾🍽️
You and seven friends will be guided on a private tour of SF’s iconic Anchor Brewery then enjoy an elegant picnic lunch and go home with a dazzling array of City College goodies, including caps, tee-shirts and more.

Fair Market Value: $650

RESTRICTIONS: Date to be set by mutual agreement with at least one month’s advance notice.

LOT 7: DINNER FOR 10 WITH OUR CAHS MASTERCHEFS 🍾🍽️
Our department chair, Tannis Reinhertz will prepare a signature cocktail to start off the evening’s festivities. Then each of our chefs will prepare their specialty for you. Management instructors will serve your group and pour 2010 Kistler Chardonnay and Pinot Noir, donated by our advisory board President, Trish Herman, to pair with the delights. All the festivities take place at your choice of location—either your home or our Chinatown Culinary Annex. We guarantee a world-class experience!

Fair Market Value: $2500

RESTRICTIONS: Date and menu to be set by mutual agreement with at least one month’s advance notice during the academic calendar year.
LOT 8: NOSE TO TAIL...

Whole Animal Butchery class-only 6 spots available

Munch on this...We've partnered with ZAP (Zinfandel Advocates & Producers) and have invited two alums/butchers, Michael Lazo of Café Rouge & Norman Nesby Jr. of The Local Butcher Shop to our Chinatown Culinary Annex kitchen to show off their chops! We're giving them each half an animal and six people will join 14 others and work with these accomplished meatologists as they demonstrate how to break down half a pig or lamb from head to tail. They’ll show you what to do with the various cuts and you'll even take home some goodies. To top it off, everyone will sit down together for a meaty lunch, paired with Zinfandels introduced by the winemakers.

Fair Market Value: $1800 or $300 per person

RESTRICTIONS: Class will take place Saturday, September 19th, 2015.

LOT 9: SEE OUR GRADUATES IN ACTION

Gift cards to Delfina SF, Burlingame and Palo Alto, Pete’s Tavern and Pedro’s Cantina (SF), Assemble (Richmond), Baywolf and Bocanova (Oakland)

Buy this pack of gift cards, enjoy many memorable meals and be sure to ask for the CAHS grads when you dine at any of these restaurants. From cooks to servers, managers, bartenders and owners—our alum are enhancing the dining experience all over the Bay Area.

Fair market value: $1000
Silent Auction

ROOM & BOARD

Ride That Cable Car Halfway To The Stars 🏔️
One Night Stay for 2 at the Fairmont Hotel plus a gift card for $100 to Original Joe’s
Value: $625

Stay Out Past Your Bedtime 🌃
One night stay for 2 at the Marriott Marquis, lunch at the Educated Palate Restaurant, Downtown Campus and a $100 gift card to Perbacco
Value: $550

Escape from San Francisco 🏛️
One night stay for 2 at Inn Marin, a $50 gift card to Rickey’s restaurant plus a Francis Ford Coppola Gift set including 4 Riedel glasses, 1 Spiegelau decanter, 2 bottles wine and one corkscrew
Value: $400

SF Classic Take One 🍷
Two night’s stay for 2 at the Hilton Union Square, dinner at Urban Tavern, 2 tickets to Beach Blanket Babylon plus a $100 gift card to John’s Grill
Value: $650

SF Classic Take Two 🍷
Two night’s stay for 2 in a Deluxe Room at the King George Hotel plus a gift card for $100 to John’s Grill
Value: $520

SF Classic Take Three 🍷
One night’s stay for 2 at the Golden Gate Hotel plus brunch for 2 at Michelin-starred Luce
Value: $550
A Room With a View...and more 🍷
One night’s stay for 2 at the Claremont Resort and Spa, lunch at Chez Panisse (house wine included) plus dinner at Wood Tavern
Value: $ 550

DINING OUT

Dine About Town
Gift cards to these SF hot spots:
Cotogna
Bix
and more...

IT’S A PARTY

Divisadero Stroll 🍷
$100 gift card to Nopa, 2 Bi-Rite Market Cookbooks, “Eat Good Food Grocery Guide” and “Sweet Cream and Sugar Cones” $100 gift card to Bi-Rite
Value: $250
Wine and Knives plus a Dash of Spice
Whetted Edge Sharpening for up to 10 knives by Malcolm Gin,
‘Make it Delicious’ Gift Box set from Spice Ace,
2 bottles 2012 Kistler Chardonnay,
6 Riedel Chardonnay glasses
Value: $300

Bob Marshall’s Mexican Kitchen Goodies
Selected by CAHS Instructor Bob Marshall during his latest visit to Mexico
A water pitcher and glasses, an embroidered table runner, woven serving
basket, a decorative gourd, a bottle of Don Julio Reposado Tequila
and organic coffee beans
Value: $200

Bob Marshall’s Oaxacan Sunshine
From a bottle opener to spices to a woven market bag
and Alipus artisan Mezcal San Andres...
all will add some Mexican flair to your kitchen
Value: $200

Make Whoopie at the Wharf
2 VIP Passes to the SF Street Food Festival plus
one night’s stay for 2 at the Holiday Inn Fisherman’s Wharf
Value: $550

Wine Tasting 🍷
for 10 at the Press Club
Value: $750

WINE AND MORE

Three Bottles Concha y Toro Don Melchor Cabernet Sauvignon,
Maipo Valley, Chile, 1999
Value: $175
Six bottles Antica Chardonnay, Napa  
Value: $200

One case Beringer Cabernet Sauvignon, Napa  
Value: $425

Three bottles each Rodney Strong Symmetry and Charles Krug Generations Red  
Value: $300

Pinot Paradise  
Three bottles Holdredge Pinot Noir Russian River Valley, 2012  
plus a tasting for two at the winery in Healdsburg  
Value: $140

Feeling Rhônish?  
A 12 bottle case of Qupé Central Coast Syrah, 2012 made by the original Rhone Ranger, Bob Lindquist.  
Value: $200

Bubbles Anyone?  
One case half bottles Ferrari Sparkling Rosé from Trentino, Italy  
One case Mumm Napa Brut Prestige, NV  
Value: $360

MAGNUM MADNESS  
Two Double Magnums Caymus Conundrum White Blend, Napa, 2013  
One Double Magnum Atlas Peak Cabernet Sauvignon, Napa, 2010  
One Double Magnum Wente Cabernet Sauvignon, Charles Wetmore, Livermore, 2012  
One Magnum Sky Zinfandel, Mt. Veeder, 2001  
One Magnum Dom. Tempier Bandol, Provence  
plus many many more treasures...
Auction Information & Rules

SILENT AUCTION

All items in the Silent Auction will have bid sheets attached or nearby. Bidders must write their bid numbers and names legibly on the uppermost line available. Bids without numbers are considered invalid.

Minimum bids, in the increments shown on each sheet, must be observed.

The time of closing for each category will be announced. No bid will be accepted after the close of the Silent Auction.

Winning bids will be certified by an auction official.

Your signature on the bid sheet constitutes a legal contract to purchase.

GENERAL RULES

All sales are final; no exchanges or refunds are possible.

All articles are sold “as is”. CCSF is not responsible for the description, or authenticity of any lot.

All payments are to be made in full, by cash, check, VISA or MasterCard on the night of the auction.

Highest bidders who are not attending the event must pay for their items within one week of the auction. All items must be removed from the premises on auction night or other arrangements made at that time.

The buyer is responsible for contacting the donor to clarify specifications and restrictions as stated on certificates or donor forms.

Hotel reservations and getaway accommodations are space available, and subject to holiday blackout periods.

For restaurant certificates, please call for reservations; no cash back. Tax, alcoholic beverages and gratuity are not included in the purchase price, unless otherwise stated.

Values quoted are estimates only and are not warranted by CCSF for tax purposes or for general use.

Many of the items have specific conditions attached (e.g. time limits, availability, etc.). Winner is to adhere to any restrictions, and/or specifications, applicable to the item(s) purchased. Unless otherwise stated, items expire one year from auction date (April 19, 2016).

Dinner & Dessert lots provided by CAHS staff are for the item listed and cannot be combined with other events or changed.
Acknowledgements

6 Star Sponsors
John Konstin, John’s Grill
Norbay Insurance
Derek Chan, First National Bank of Northern CA

Auctioneer
Ed Vaughan

DJ Extraordinaire 🎤🎵🎶
Erik Carrido,
CAHS class of 2012

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