

AMERICAN

LAMB
JAM
TOUR

LAMB JAM MASTERS

Alewife NYC • Monday, September 23
VIP: 6–9:30 pm • GA: 6:30–9:30 pm
New York City, NY

Lamb Jam Masters' Chefs Extraordinaire!
(vote on reverse side)



BOSTON

Smoked & Braised Lamb Belly on a Steamed Bun with Pickled Radishes & Herb Salad
by Chef Michael Scelfo, Alden and Harlow



PORTLAND

Lamb Shank and Israeli Couscous with Dried Fruit, Mint, Grilled Garlicky Greens Lamb Demi
by Chef Mark Hosack, Gracie's Dining



SAN FRANCISCO

The Lamb and the Giant Peach—Vadouvan Spiced Lamb Riblets, Tamarind BBQ Sauce, White Peach Chutney, Lemon Cucumber & Radish Raita
by Chef Vernon Morales, Salt House



WASHINGTON, DC

Lamb Shank Ragu with Potato Gnocchi, Peas, Pickled Ramps and Garrotxa Goat Cheese
by Chef Marjorie Meek-Bradley, Ripple



8 pm Lamb Butchery Demo by Dickson's Farmstand Meats

LAMB JAM MASTERS BALLOT

Check the dot for your fave recipe!

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Lamb Belly on a
Steamed Bun with
Pickled Radishes &
Herb Salad

by Chef Michael Scelfo

SAN FRANCISCO

The Lamb and the Giant
Peach—Vadouvan Spiced Lamb
Riblets, Tamarind BBQ Sauce,
White Peach Chutney, Lemon
Cucumber & Radish Raita

by Chef Vernon Morales

PORTLAND

Lamb Shank and Israeli Couscous
with Dried Fruit, Mint, Grilled
Garlicky Greens Lamb Demi

by Chef Mark Hosack

WASHINGTON, DC

Lamb Shank Ragu with Potato
Gnocchi, Peas, Pickled Ramps
and Garrotxa Goat Cheese

by Chef Marjorie Meek-Bradley

Sponsored by:



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HESTIA



ALEXANDRIA, VIRGINIA



PRECEPT WINE



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FAMILY OF WINES



SPARKMAN
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CHARLOTTESVILLE, VIRGINIA



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