

STEPHEN STARR
 MICHAEL SOLOMONOV &
 AUDREY CLAIRE TAICHMAN host the 2014

Cheers to five years!



Audi

FEASTIVAL

FOOD AT AUDI FEASTIVAL

Restaurant	Signature Dish
10 Arts	Farro & Parmesan Tart <i>apple, pork belly, sage</i>
Alla Spina	Fried Pig Ear Lettuce Wraps <i>raw vegetable slaw</i>
American Sardine Bar	Shaved Belly <i>melon salad, buttermilk</i>
Audrey Claire	Leche Flan <i>coconut whipped cream, dehydrated pineapples</i>
Bank & Bourbon	Smoked Pastrami Beef Shortrib
Bar Ferdinand	Pork Belly <i>compressed melon, piri piri</i>
Bar Volver	Wagyu Tartare <i>shallots, dijon, capers, tomato, herbs</i>
Bing Bing Steam House	Pastrami Bao Bun
Bistrot La Minette	Duck Rillettes <i>foie gras mousse, grilled peach puree</i>
Border Springs Farm	Grilled Lamb Skewers <i>white anchovy salsa verde, cherry tomatoes</i>
Brauhaus Schmitz	Pepper Pot Soup
Buddakan	Szechuan Pork Dumpling
Bufad Pizzeria	SPQR Roman Style Pizza <i>amatriciana, potato, rossa</i>
Butcher & Singer	Steak Tartar; Shrimp Cocktail
Capogiro Gelato Artisans	Gelato
Charlie was a sinner.	Maryland Style 'Crab Cake' <i>remoulade, brioche bun</i>
C&R Kitchen	Cream Cheese Semi Freddo
CoZara	Hawaiian Tombo Poke
Cuba Libre	Shrimp Ceviche <i>Cuban style shrimp cocktail, Latino cóctel, avocado salsa</i>
Dandelion	Duck Confit Rilette
Di Bruno Bros.	Prosciutto Around the Globe <i>USA: Prosciutto Piccante, Point Reyes Blue, Commonwealth Preserves; Italy: Prosciutto di Parma, Burrata Crema, Caviar; Spain: Jamon Serrano, 1605 Manchego, Membrillo, Marcona Almonds</i>
Drexel Culinary	Dried Tomato and Chevre on Focaccia
Eclat Chocolate	Gourmet Chocolate
Ela	Salmon Tartar <i>foie gras</i>
Ella's American Bistro	Foie Gras Torchon & Boudin Blanc
El Vez	Carnitas Tacos <i>pork confit, diced white onion, cilantro, salsa verde</i>
Farmer's Road Drive Thru	Peanut Butter & Jelly Cotton Candy
Federal Donuts	Hot 'n' Fresh Donuts
Fette Sau	Smoked Hot Italian Sausage <i>sauerkraut</i>
Fork Restaurant	Cured Fluke <i>gooseberries</i>
Gaslight	Polish Meatballs & Homemade Pretzels
Independence Beer Garden	Mac & Cheese

Jerry's Bar	Bloody Jerry
La Calaca Feliz	Ancho Barbeque Rib Torta <i>avocado, refried beans</i>
La Colombe Torrefaction	Coffee; Espresso; Pure Black Cold Brew
La Peg	Pork Terrine <i>onion marmalade, pickled carrots, mustard, brioche</i>
Lacroix	Matsutake Mushroom Cracker
Laurel	White Chocolate Pudding <i>wild rice crumb</i>
Le Cheri/Bibou	Truffle Boudin Blanc <i>English pea puree, veal jus</i>
Le Virtu	Braised Lamb Neck <i>lentil soup</i>
Lotus Farm to Table	Basil Cured Octopus <i>peaches, tomato, feta</i>
Mamou	NOLA BBQ Shrimp
Matyson	Pork Rilette
Mercato	Lamb Fegatelli <i>tallegio, cherry agrodolce, toasted sourdough</i>
Metropolitan Café	French Macarons
Morimoto	Diver Scallop Ceviche <i>ume-yuzu, jalapeno, soba, herbs</i>
Nectar	Tea Smoked Skuna Bay Salmon Rillettes
Noord	Braised Pork Bitterballen
OIC	Pan Seared Scallop <i>corn, crème fraiche, lobster oil, orange glaze</i>
Opa	Tiropita <i>phyllo, feta, thyme honey</i>
Oyster House	Seafood Ceviche
Parc – STARR	Various Cheese Selections <i>wine pairing</i>
Percy Street BBQ	Smoked Brisket <i>cantaloupe, pickled cherries</i>
Pizzeria Stella	Canneloni di Baccala
Pod – STARR	Sushi & Maki Rolls
P.S. & Co.	Organic Quinoa Blinis <i>coconut sour cream, scallions, caramelized onions</i> ; Organic Tofu Mushroom Sliders
R2L	Peach & Lemon Verbena Hand Pies
Russet	Pate
Sampan	Hamachi Ceviche
Sancho Pistolas	Mahi Mahi Ceviche <i>plantain chips</i>
Sbraga	Crispy Lamb <i>pickled corn salad</i>
Shake Shack	Super Fry Frickle; Frozen Custard
Southwark	Squid & Melon Salad
Square 1682	Chilled Purple Potato Soup <i>cured salmon, crispy leeks</i>
Sweetbox	Gourmet Cupcakes, Assorted Baked Goods
Tavro 13	Crisp Pork Belly <i>smoked tomato ketchup</i>
Tela's Market	Tela's Porchetta Sandwich
Tria	Selection of Cheeses
Verdad	BBQ Pork Carnitas
Vernick	Taramosalata <i>sweet potato croquette</i>
V Street	Langosch
Will	Chilled New Jersey Corn Velouté
World Café Live	Marinated Ahi <i>coconut rum glaze, pickled pineapple</i>
Zahav	Lamb Pistachio Grape Leaves
Zama	Yuzu Miso Salmon
Zento	Kampachi Toro <i>osteria</i> ; Sweet Corn Gyoza <i>white truffles</i>
Gozen Yogurt	Selection of Frozen Yogurts
Poi Dog	Pineapple Bibingka
Vernalicious	Banana and Chocolate Soom Panini

