



Minnesota's Taste of Elegance Winners 1989 to 2011

- 2011** - Jack Riebel, Dakota Jazz Club, Minneapolis
Entrée: Two Preparations of "Polynesian Pork" Cha Siu Pork Loin, Kalua Pork Taro Cake Macadamia Nut Kimchee and Star Anise Jus
- 2010** - David Vlach, Heidi's Minneapolis, Minneapolis
Entrée: Spiced Slow-Cooked Pork Shank with Gremolata and Black Beluga Lentil Tomato Stew
- 2009** - Stephan Hesse, Oak Grill Restaurant, Macy's, Minneapolis
Entrée: Malaysian Curry Pork Belly, Coquito Panna Cotta and Steamed Buns
- 2008** - Tony Beran, Dakota Jazz Club, Minneapolis
Entrée: Pork Belly Wellington with Smoked Ham Hock and Leek Ragout
- 2007** - Bryan Schouten, Brackett's Crossing Country Club, Lakeville
Entrée: Tropical Braised Pork Nest with Pepper-Seared Bone-in Pork Lion
- 2006** - Ron Bohnert, StoneRidge Golf Club, Stillwater
Entrée: Par Three Pork Sampler
- 2005** - Paul Lynch, Radisson Plaza Hotel, Minneapolis
Entrée: Kula Braised Pork Shank, Sizzling Shoyu Vinaigrette
- 2004** - Brent Pilrain, The Grotto, Stillwater
Entrée: Pork Tre Maniera
- 2003** - Tarek Ibrahim, Dry Dock Café, Minneapolis
Entrée: The Wild Pork Nut
- 2002** - Kelley Flynn, Town and Country Club, St. Paul
Entrée: Asian Spiced Rack of Pork with Braised Shoulder and Pickled Burdock Beggars Purse
- 2001** - Tim McCarty, Mayo Foundation House, Rochester
Entrée: Filet Mignon de Porc Crepinettes
- 2000** - Andre Halston, St. Paul Hotel, St. Paul
Entrée: Pumpkin Seed Crusted and Frenched Center Cut to Bone Rib Chop



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- 1999** - Tarek Ibrahim, Gibraltar Café and Catering, Minneapolis
Entrée: Pork Mejool
- 1998** - Ron Bohnert, Carousel Restaurant, St. Paul
Entrée: Basil Peppercorn Crusted Pork Shoulder with Pine Nut,
Spinach and Fortina Cheese Stuffing
- 1997** - Robin Johnson, Knotts Camp Snoopy, Bloomington
Entrée: Rouladen of Pepper Pork Tenderloin on a Bed of
Black Bean Salsa with Grilled Vegetables
- 1996** - Julian Grainger, Carvers, Minneapolis
Entrée: Apple Rosemary Pork Tenderloin
- 1995** - Joseph Kaplan, 510 Restaurant, Minneapolis
Entrée: Bul go gi Marinated Pork Tenderloin Medallions
Topped with Tomato Chili Salsa, Fried Leeks and Chives Sauced
with Lemon Grass Ginger Buerru Blanc
- 1994** - Ernst Konrad, Basil's, Minneapolis
Entrée: Sesame Fried Pork Tenderloin Stuffed with Cheddar Cheese on
Lemon Grass Concasse
- 1993** - Kevin Cullen, Goodfellow's, Minneapolis
Entrée: Red Chile Seared Tenderloin with Tangerine Curry Sauce and
Wild Rice Stir-fry
- 1992** - John Schumacher, Schumacher's of New Prague
Entrée: Pork Medallions with Pink Peppercorn Sauce
- 1991** - Not Available
- 1990** - Sandra Berg, Carlson-Siegel, St. Louis Park
Entrée: Strawberry Pepper Pork Lisone
- 1989** - Byron Korus, St. Paul Airport Hilton, Bloomington
Entrée: Pork Loin Minnesota with Zinfandel Beet Sauce