

Woodbury chef heads to regional contest just for the halibut

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A Woodbury woman is a finalist in a regional culinary competition this month in Chicago.

Thao Moore is an culinary arts graduate from the International Culinary School at the Art Institutes International Minnesota in downtown Minneapolis.

Her signature dish, poached halibut served with cucumber-mango relish and wild mushroom rice pilaf with black truffle oil, qualified her for the regional event on Jan. 25.

Moore graduated from the Art Institutes International Minnesota in March 2007 and currently works at the Oceanaire Seafood Room. She wants to continue to hone her skills and gain experience in the catering and restaurant arena with the plan of opening her own business someday.

"In an industry that's dominated by male chefs, I hope to be an inspiration to other women around me," Moore said. "I strongly believe that if you're truly passionate about something and you put your mind and heart into it, you can accomplish anything."

Winners of each regional competition will be flown to the Culinary Institute of America at Greystone in Napa, Calif., where they will participate in various categories.

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