

chef

Mavro

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Summer 2002

Aloha!

I'm very excited to introduce my new Summer Menu that starts with a Hawaiian Seviche of Ahi, Tako and 'Opihi. Some believe that the South Pacific was inhabited first by people from South America, particularly from Peru. I like to imagine that the Seviche traveled from Peru to Tahiti to become *poisson cru* and to Hawaii as *poke*. So my addition of Molokai *ogo* (seaweed), '*opihi* (limpets) and *ahi* (tuna) to the Peruvian recipe is more than natural. The fish marinated in fresh lime and lemon juice and extra virgin olive oil is served on a *ti* leaf over ice with Kahuku sweet corn, finger potatoes, and Sumida watercress and *voila!* you have the best summer recipe that you can dream about. The big surprise of our wine pairing séance was the Sauvignon de St. Brie. Not from Sancerre but from Chablis where they produce their famous wine from the Chardonnay grapes. The very clean and crisp Domaine Sainte Claire doesn't taste like a Sancerre nor like a Chablis. This wine is very unique and an excellent pairing with the Seviche.

On the occasion of the last Hawaii Public Radio pledge dinner, celebrating Spring in Provence, I featured the Keahole Lobster, White Asparagus Risotto flavored with Truffle Oil. This was such a success that I decided to add this recipe to the Summer Menu. This time we were all looking for a Chardonnay which is the classic paring for lobster. One more big surprise: the winner was the sumptuous Château de Tracy Pouilly Fumé from the Loire region.

Being from Marseilles I always have a hard time with a menu where the lamb is absent! We are not perfect in Provence but something we know how to do is cook lamb. And every time when I do a lamb recipe I think it's my best lamb ever! But this one really is. Listen to this: Roasted "Mountain Meadow" Lamb Loin, Chanterelle Mushrooms, Fricassee of Salsify, on baby arugula wilted with extra virgin olive oil, and served with rosemary-garlic sauce and lamb jus. If you are thinking "don't tell me that you again picked up a Châteauneuf du Pape!" Yes, the new pairing is the award-winning Louis Bernard Châteauneuf du Pape!

You know that our selection of wine pairings is determined by a blind tasting of recipes and wines followed by a democratic vote of 20 people. About six months ago only one French wine appeared on our menu. This time it's a majority of French wine and I don't have any control over this. But you will still find on the Summer Menu the Reisling-Kabinett Selbach-Oster from Germany, the Oregon Pinot Blanc WillaKenzie, the California Syrah Chalone, the Napa Valley Red Zinfandel from Francis Coppola and of course the Madeira and Porto from Portugal. Finally it is pretty much international.

Thank you for bringing your family and business occasions to our restaurant. We love to cook for you.

To feasts & friends,

G. Mavro

